

MARTYN'S MENU DICTIONARY

TX 350

.M25

Copy 1

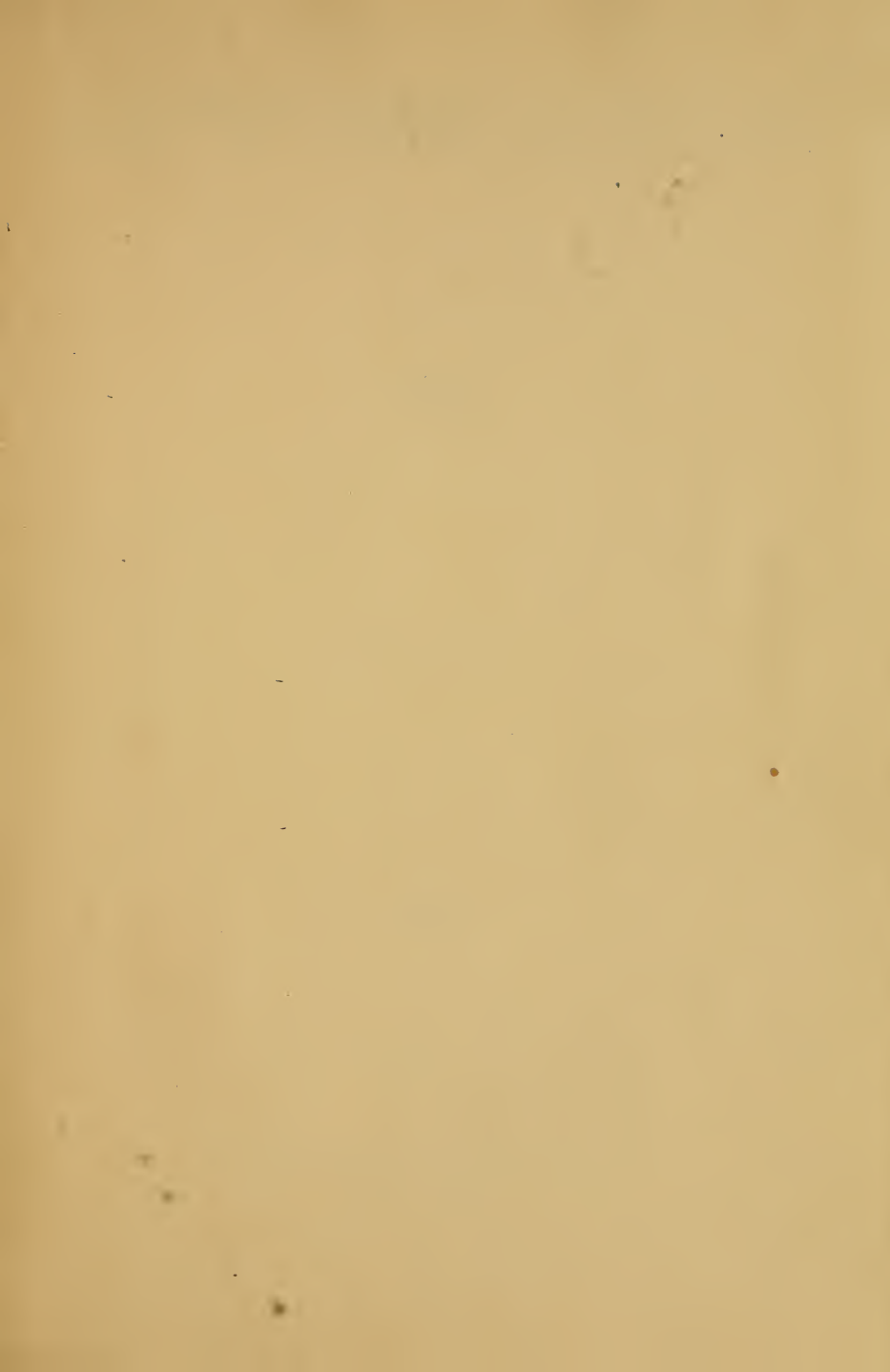


Class TX 350

Book .M25

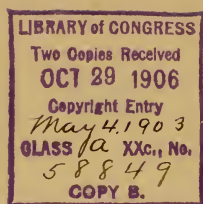
Copyright N^o

COPYRIGHT DEPOSIT.





)
)
,)
))
)))



THE TECHNICAL PRESS,
15 Vandewater St.,
New York.

INTRODUCTORY REMARKS

So great is the number of French words, names and terms in use for dining and culinary purposes, that it would require a large volume to list all of them, and it has been difficult to decide just where to draw the line between those which do and those which do not need explanation or translation, but I believe that the selection contained in this dictionary will be found of practical service when compiling or revising menus or bills of fare, etc., and on other similar occasions.

It should also be remarked that this book is *not* intended to take the place of works like Fellows' "Chef's Reminder and a Selection of Dishes," or Senn's "French Menus," both of which excellent books are in purpose a dictionary of *dishes*—instead of, like this, a dictionary of *words and phrases*.

The making of the book was suggested by the little volume entitled "Latin de Cuisine," published several years ago, and in conception (before this work commenced to grow to its present larger size), I found many suggestions and a good deal of assistance in a study of its pages.

In conclusion, I take pleasure in acknowledging that in the somewhat arduous task of compilation I received much valuable assistance from Mr. Adolphe Meyer, author of "The Post-Graduate Cookery Book" and other equally well known works.

A FEW GRAMMATICAL RULES

ADJECTIVES, PAST PARTICIPLES AND ARTICLES MUST AGREE IN GENDER AND NUMBER.

Adjectives, past participles and articles must agree in both gender and number with the substantives which they qualify.

It is a common error—but one to be carefully avoided—to follow a feminine substantive with a masculine adjective, or a plural with a singular.

The rules for forming the plural are given on page 5.

The general rule for forming the feminine of an adjective is to add *e* to the masculine, as *petit*, masculine, *petite*, feminine. This is the *invariable rule* with *past participles* (as *sauté*, masculine, *sautée*, feminine).

The principal exceptions to the rule as it applies to adjectives are :

- (1) Those ending in the masculine with a silent *e*, remain the same in the feminine.
- (2) Those ending in *el*, *eil* and *n* (and also words of one syllable ending in *s* and *t*) form the feminine by *doubling* the *last letter* and adding a silent *e* (as *bon*, masculine, *bonne*, feminine).
Épais, *exprès*, *muet* and *sujet* do not come within the description given above, but they follow the same rule.
- (3) Those ending in *f*, change the *f* into *ve* (as *neuf*, masculine, *neuve*, feminine.)
- (4) Those ending in *x*, change the *x* into *se* (as *heureux*, masculine, *heureuse*, feminine).
- (5) Those ending in *er* and *et* follow the general rule of adding a silent *e*, but they also take in the feminine a grave accent (as *amer*, masculine, *amère*, feminine).
- (6) Those ending in *c*, change the *c* into *que* (as *Turc*, masculine, *Turque*, feminine).

There are three exceptions to this rule, *blanc*, *franc* and *sec*. In the feminine they are *blanche*, *franche* and *sèche*.

EXCEPTIONS.

There are a few exceptions to these rules, among them being :

Long, masculine, *longue*, feminine.

Frais, masculine, *fraîche*, feminine.

Doux, masculine, *douce*, feminine.

Beau (*bel* before a vowel), masculine, *belle*, feminine.

Mou (*mol* before a vowel), masculine, *molle*, feminine.

Nouveau (*nouvel* before a vowel), masculine, *nouvelle*, feminine.

Vieux (*vieil* before a vowel), masculine, *vieille*, feminine.

FORMING THE PLURAL.

As a general rule, the plural of both substantives and adjectives is formed by adding *s* (as *pomme*, singular, *pommes*, plural).

The principal exceptions are that:

- (1) Words in the singular ending in *s*, *x*, or *z* (as *fil*s, *noix*, *nez*), remain the same in the plural.
- (2) Words ending in *au*, *eau*, *eu*, *ieu*, *oeu*, take *x* in the plural instead of *s* (as *maquereau*, *maquereaux*).
- The same rule applies to a few words ending in *ou* (as *chou*, *bijou*, *joujou*).
- (3) Words ending in *al* and *ail* change those terminations into *aux* (as *animal*, singular, *animaux*, plural). There are though a few exceptions to this rule, including *carnaval*, *éventail* and *sérail*, which take *s* in the plural; and *ail*, which becomes *aulx* in the plural.
- (4) Compound words when composed of
 - (a) Two substantives or an adjective and a substantive, take the plural on both words (as *choufleur*, singular, *choux fleurs*, plural).
 - (b) Two substantives separated by a preposition, take the plural on the first word only (as *chef d'oeuvre*, singular, *chefs d'oeuvre*, plural).
 - (c) A substantive and a verb, take the plural on the substantive only.

The plural of past participles is always formed by adding *s*. There are no exceptions to this.

THE POSITION OF ADJECTIVES AND PAST PARTICIPLES.

Exactly the contrary to the rules of the English language, adjectives in French nearly always come *after* the substantive (as *de l'eau chaude*, warm water).

The principal exceptions are the following (which come before the substantive, as *un bon ami*, a good friend):

Beau, *bon*, *grand*, *gros*, *jeune*, *joli*, *mauvais*, *méchant*, *meilleur*, *moindre*, *petit*, *saint*, *vieux*, *vrai*.

Past participles *always* come after the substantive (as *Ris de veau braisé*, *Poulet sauté*, etc.

PREPOSITIONS.

The only prepositions that come within the scope of this work are:

à, at, in, to, "for the purpose of," by means of.

Après (denoting time), after.

Avant (denoting time), before.

De, of, from. Also *with*, after a word meaning "to fill."

De is used without the article to signify quality, number, weight or measure (as *un morceau de fromage*, *une bouteille de vin*) and when an English adjective is rendered in French by a noun (as *Burgundy wine*, *vin de Bourgogne*).

En, in.

Sans, without.

Sous, under.

Sur, on, upon.

In general literature, *en* is only used to signify "in," when the sense is rather vague and indefinite as "in place," "in summer," etc., the word *dans* being used

for the definite meaning (as *dans ma poche*, in my pocket), but for menu purposes, *dans* is never used, the word *en* always taking its place (as *en caisses*, *en tasse*, etc.), except when *à* (followed by *le*, *la*, *l'*) is used.

THE DEFINITE ARTICLE.

The definite article *le* (masculine), *la* (feminine), *les* (plural, either masculine or feminine), must in the French of ordinary life be placed before every noun. Even if several nouns follow in succession, each must be so distinguished (as—the salt, pepper and vinegar, *le sel, le poivre et le vinaigre*).

To avoid tiresome repetition, the article has been practically eliminated for menu purposes, except after the preposition *à* (meaning “in” or “with”), as *à la rémoulade*.

It may, though, as a matter of courtesy, be used before the name of a country. Before a vowel or an aspirate *h*, *le* and *la* become *l'*.

In the masculine when the sense calls for *de* to precede the definite article in the singular, the two take the form of *du* before a consonant, and in either masculine or feminine, the two take the form of *des* in the plural.

CAPITALS.

The promiscuous use of capitals should be carefully avoided, as (except of course at commencement of sentences) they are in French permissible only for proper names and the names of countries, cities, etc. Even adjectives such as French, English, etc., are written without capitals (*français, anglais*, etc.).

The more general use of capitals for menu purposes must be guided by individual taste, but it should always be consistent in application.

WHEN “À LA” IS OMITTED.

As the present fashion favors in many cases the dropping of the “à la” (though that is itself short for *à la mode* or *à la mode de*), it is necessary to lay special stress on the fact that the single word thus left to name the style, must still be treated exactly the same as if preceded by *à la* or *à la mode*—that is to say, if an adjective it must *always* be feminine-singular, no matter what the gender and number of the dish itself, because the word “mode” is feminine-singular.

For example, if you wish to say *new peas*, the translation is *pois nouveaux* (the adjective *nouveaux*, masculine-plural, the same as the noun *pois*); but if you are writing *peas, new style* (in the fashion referred to), you translate it *pois, nouvelle* (the adjective *nouvelle*, feminine-singular, because it refers to the word, “mode,” *style*).

If when correcting a menu, you are in doubt whether the adjective following a noun, qualifies it and should consequently agree with it in gender and number or should stay feminine to agree with “mode,” see if you would translate it by using the English word “style” and if so leave it feminine-singular.

When *à la* is used, it generally follows the name of the dish without any comma between (as *Mousse de jambon à la Vénitienne*) though the use of the comma is permissible. When the *à la* is omitted, *always* divide by the comma (as, *Mousse de jambon, Vénitienne*).

PRONUNCIATION

VOWELS.

A

A, like English *Ar* (as "table," pronounced *tar-bl*).

Ai, like English *Ay*.

Aim, ain, like English *Ang*.

Am, an, like English *Ong* (as nearly as it is possible to describe it—something between *arnng* and *ong*), except when the *m* or *n* is doubled (as *année*) then pronounce as stated for "a" (*arn-nay*), etc.

Au, like English *o* (long).

Ay, like English *a-e* (together in one sound) except when followed by another vowel, then pronounce like *ay*.

E

E *without* an accent:—

(1) In words of one syllable and at the close of a syllable in longer words, pronounce *er*, but very short (as *de* pronounced *der*, saying the *er* as short as possible).

(2) at the end of words of more than one syllable, do not pronounce at all.

(3) at the end of words when followed by *a*, *r*, or *z* (silent), pronounce like *é*.

(4) at the end of words when followed by *r* *sounded* or any other consonant, pronounce like *è*.

(5) in *femme* and a few other words, pronounce like *ar*.

Ê, with the acute accent (*ê*), like English *a*, short.

È and é, like *a* (long), as *tête*, pronounced *tayt*.

Eau, like *o* (long).

Ei, like *ay*.

Ein, like *ang*.

Em, en (see *am*).

Eu, like *ur* (exactly like *ö* in German *schön*).

I

I, like English *e*.

Ian, like *e-arnng* (in one sound).

Ien, like *e-arnng* (in one sound)—except at end of word, then, *e-ang*.

Im, in, like *ang*.

Ion, like *e-ong* (in one sound).

O

O, like English *o*.

Oeu, like *ür*.

Oi, oe, like *o-ar*, but all in one syllable (as *roi*, pronounced *ro-ar*, said together as one sound).

Oin, like *o-arnng* (in one sound).

Om, on, like *ong*.

Ou, like *oo*.

Oy, like *o-ar-y* (same as *oi*, but with the *y* applying on the next syllable as *royal*, pronounced *ro-ar yarl*).

U

U, like German *ü* (learn the sound by saying "u" with your lips rounded for whistling).

After *q*, unless followed by *i*, *u* is generally silent (as *quatre*, pronounced *kartr*).

Ue, silent at end of word.

Um, un, like *urng*.

Uy, like *u-e* (pronounced as one sound).

Y

Y, like English *e*.

Ym, like *ang*.

Other combinations of vowels, *ia*, *ie*, *ieu*, *io*, *ua*, *ue*, *ui*, etc., are pronounced according to the rules for the individual letters, except that the combination is run together into one sound.

CONSONANTS.

B, the same as in English.

C (1), like English *k* when before a consonant or before *a*, *ai*, *au*, *o*, *oe*, *ou*, *u* (as *caisse*, pronounced *kase*), and usually at the end of a word, though in some instances (as *estomac*, *flane*, *blanc*, etc.) it is silent.

(2) like *s*, or *ss* before *c*, *i* or *y* (as *douce*, pronounced *doose*), or when it is marked by a cedilla (*ç*).

Cc, like the English *k*, except before *è* and *i* when it is pronounced *ks* or *x*.

Ch, usually *sh* before a vowel (as *chaud*, pronounced *sho*), but it has the sound of *k* before a consonant and in most words derived from the Greek (as *Bacchus*, pronounced *Back-us*).

D, as in English, except at the end of words when it is not pronounced at all (except in proper names as *David*, etc., and in the word *sud*).

F, as in English, except that it is silent in *neuf* (before a consonant) and in *clef*, *chef d'oeuvre*, *cerfs*, *oeufs*, *boeufs* and *nerfs*.

G (1) Hard (as in the English word *garden*) before *a*, *ai*, *o*, *ou*, *u* and all consonants.

(2) like *sh* (something between *sh* and *zh*) before *e*, *i* and *y*.

At the end of a word it is generally silent. Also elsewhere in a few words, *doigt*, *vingt*, *signet*, etc.

Gn, "liquid" in sound (as *mignon*, pronounced *me-nyon*, all run together).

H, always silent.

J, pronounced *sh* (something between *sh* and *zh*).

L, as in English, except that it is usually silent at the end of words terminating in *il* (as *persil*, pronounced *perz-e*) and it is also "liquid" in sound when preceded by *i* in a word (as *bouillon*, pronounced *boo-e-ong*, all run together), *fil*s and *poul*s.

M, as in English, except that *mn* is pronounced *nn* in *automne* and *condamner*.

In other words both letters are sounded (as *insom-nie*, etc.).

Also see *Am* and *em*.

N, as in English. Also see *An* and *en*.

P, as in English, except that it is silent at the end of words and in a few other cases (as *sept*, *baptême*, *compte*, *temps*, *prompt*, etc.).

Ph, like *F*.

Q, qu, usually like *K*.

Qua, pronounced *Kwa* in a few words of three or more syllables (as *aquatique*, etc.).

R, as in English, except that you must "roll" it a little more at the beginning of a word.

R is, though, generally silent at the end of words of two or more syllables terminating in *er*, *ier* (as *berger*, pronounced *bersh-a*, etc.), except *amer* (pronounced *armair*), *l'hiver* (pronounced *le-vair*), *la cuiller*, *l'enfer* and a few others.

Rr, like a single *r* when followed by a silent *e* (as *beurre*).

S (1) a hard hissing *s* at the beginning of words and before or after a consonant as *sel*, *soir* (pronounced *so-ar*, all in one syllable), etc.

(2) the soft sound of *z* between vowels (as *rose*, pronounced *roz*, etc.), except in compound words.

At the end of a word *s* is silent, except *fil*s, *ours*, *vis*, *moeurs*, *gratis*, *lis* and foreign names.

Sc (1) as *s* or *ss* before *e*, *i* and *y* (as *scène*, pronounced *sain*).

(2) as *sk* before *a*, *o*, *u*, *l* and *r* (as *esclave*, pronounced *esklarve*).

T, generally the same as in English, except that it is silent at the end of words (except *fat*, *sept*, *huit*, *dot*, *brut* and a few others); that *Ti* is sounded like *si*, and *Th* as a single *T*.

V, as in English.

X, generally *Ks*, but

(1) as *gs*, if the syllable *ex* is followed by a vowel or *h*, and in the beginning of words of Greek origin.

(2) as *K* if it is followed by *ce* or *ci*.

(3) as *Z* in *deuxième*, *dixième*.

(4) as *ss* in *dix*, *six*, *soixante*, *Bruxelles*.

(5) Silent at the end of a word, except when the next word begins with a vowel and then it is pronounced *s* (as *dix ans*, pronounced *dees-ang*).

Z, as in English, except that it is silent in *assez*, *nez* and *chez* and in the second person plural of verbs.

In conversation, words ending with a consonant are generally run into the next word if it begins with a vowel or aspirate *h* (as *des enfants*, pronounced *dez-ong-fong*).

NAMES OF THE MONTHS.

Janvier, January.	Juillet, July.
Février, February.	Août, August.
Mars, March.	Septembre, September.
Avril, April.	Octobre, October.
Mai, May.	Novembre, November.
Juin, June.	Décembre, December.

DAYS OF THE WEEK.

Dimanche, Sunday.	Jeudi, Thursday.
Lundi, Monday.	Vendredi, Friday.
Mardi, Tuesday.	Samedi, Saturday.
Mercredi, Wednesday.	(le Mardi, on Tuesday, etc.)

WRITING THE DATE.

The most generally accepted style of writing the day and date in French is :
 (1), day ; (2), day of month, in figures, preceded by "le ;" (3), month ;
 (4), year ; as :

Samedi le 28 Avril, 1906 ; Saturday, April 28, 1906.

Lundi le 14 Mai, 1906 ; Monday, May 14, 1906.

CARDINAL NUMBERS.

Un, une. One.	Treize. Thirteen.
Deux. Two.	Quatorze. Fourteen.
Trois. Three.	Quinze. Fifteen.
Quatre. Four.	Seize. Sixteen.
Cinq. Five.	Dix-sept. Seventeen.
Six. Six.	Dix-huit. Eighteen.
Sept. Seven.	Dix-neuf. Nineteen.
Huit. Eight.	Vingt. Twenty.
Neuf. Nine.	Vingt et un. Twenty-one.
Dix. Ten.	Vingt-deux. Twenty-two, etc.
Onze. Eleven.	Trente. Thirty, etc.
Douze. Twelve.	

ORDINAL NUMBERS.

Le premier, la première. The first.	Le onzième. The eleventh.
Le second, la seconde ; le, la deuxième. The second.	Le douzième. The twelfth.
Le troisième. The third.	Le treizième. The thirteenth.
Le quatrième. The fourth.	Le seizième. The sixteenth.
Le cinquième. The fifth.	Le dix-septième. The seventeenth.
Le sixième. The sixth.	Le dix-huitième. The eighteenth.
Le septième. The seventh.	Le dix-neuvième. The nineteenth.
Le huitième. The eighth.	Le vingtième. The twentieth.
Le neuvième. The ninth.	Le vingt-unième. The twenty-first.
Le dixième. The tenth.	Le vingt-deuxième. The twenty-second, etc.

Une paire. A pair, a brace.	Une douzaine. A dozen.
Une demi-douzaine. A half-dozen.	Une vingtaine. A score.

FIRST SECTION

FRENCH—ENGLISH

Including a number of German words and their translation; a few other miscellaneous food words, and wine names with brief descriptive notes.

For English words with their equivalents in French (and in some cases in German), see the Second Section, commencing page 95.

EXPLANATION OF ABBREVIATIONS.

m., after a noun, signifies "masculine gender." } Any qualifying adjective, participle or
f., after a noun, signifies "feminine gender." } article, must be in the same gender as that of the noun.

pl., after a noun, signifies "plural." Any qualifying adjective, participle or article, used with such a word must also be in the plural (besides agreeing with it in gender—"masculine" or "feminine").

pa. p., signifies "past participle." A word so marked is the past participle of a verb and expresses usually something done—as *bouilli*, boiled; *cuit*, cooked, etc. It must agree with the word it qualifies in both gender and number—if the noun is marked *m.*, the past participle must be in its first form, as *bouilli*; if the noun is marked *f.*, the past participle must be made feminine also by adding *e*, as *bouillie*; if the noun is in the plural, the past participle must be made plural also by adding *s*, as *bouillis*, *m. pl.*; *bouillies*, *f. pl.*

Past participles are always placed *after* the nouns they qualify, as *canard rôti*.

adj., signifies "adjective." The adjective also must always agree in gender (*m.* or *f.*) and number (*s.* and *pl.*) with the noun which it qualifies. In this dictionary, adjectives appear in the masculine gender, but the feminine is indicated by the affix immediately following. As—*bon*, *ne*, *adj.*, means "bon," *masculine*, and "bonne," *feminine*. As though there are many different changes, always turn to the rules on page 4 if in any doubt.

Adjectives are usually placed *after* the noun, as *pois nouveaux*, but for exceptions see page 5.

The *plural* of adjectives is usually formed by adding *s* to the singular—as, *bons*, *m. pl.*; *bonnes*, *f. pl.* For special rules see though page 5.

* signifies "in general use."

† signifies "seldom, if ever, used."

A

à (1) (as *à Paris*, at or in Paris;
à huit heures, at eight o'clock).

(2) in (as *cuit à l'eau*, cooked in water).

(3) as *une tasse à thé*, a tea cup
(as distinguished from *une tasse de thé*, a cup of tea).

Aal (*German*). Eel.

Aalraupen (*German*). Eel-pouts.

Abaisse, *f.* Dough crust, a paste thinly rolled out.

Abaissé e, *pa. p.* Rolled out (dough).

Abajoues†, *f.* Jowls, chops (of pigs).

Abatage, *m.* Slaughtering.

Abat-faim, *m.* Large portion*, large joint.

Abatis, *m.* Giblets.

Abats, *m.* Liver, lights, etc.

Abatu, e, *pa. p.* Slaughtered.

Abavo. An Indian pumpkin.

Abdelavis. An Egyptian melon.

Abdomen, *m.* Belly.

Abendessen (*German*). Evening meal, supper.

Abgebrüht (*German*). Scalded.

Abimé, e, *adj.* Spoiled.

Abkochen (*German*). Parboil.

Ablaufen (*German*). Drain.

Able, *m.* Whitefish.

Ablette, ablette de mer, *f.* A small white fish.

Abundance, *f.* Abundance.

Corne d'abondance. Cornucopia,
horn of plenty.

Abricot, *m.* Apricot. *Confiture d'abricots*, Apricot jam.

Abricots glacés, *m. pl*; abricoté†.
Candied apricots.

Abricoté, e, *adj.* Coated with apricot jam.

Abricotine. Apricotine (a cordial).

Abricot-pêche, *m.* Apricot peach (a large variety).

Abschäumen (*German*). Skimming.

Absinthe, *f.* A liqueur distilled from wormwood.

Abstinence, *f.* Abstinence. *Jours d'abstinence*, fast days.

Acabit, *m.* Taste, flavor, quality.

Acacie, *f.* Acacia.

Acajou, *m.* Cashew nut tree.

Acarné, *m.* A fish similar to the John Dory.

Accola (*Italian*). A marinated fish similar to tunny-fish.

Accolade, *f.* Brace (of young rabbits, etc.)

Accommodage, *m.* Dressing, cooking.

Accourci, e, *adj.* Shortened.

Acerbe, *adj.* Harsh, bitter.

Aceto dolce (*Italian*). Sour and sweet. A kind of Italian pickles.

Achars, *m.* India pickles.

Ache, *f.* Smallage. Wild celery.

Ache d'eau. Water parsley.

Ache de montagne. Skirret.

Achoja. A Greek wine.

Acide, *adj.* Sour.

Acidifié, e, *pa. p.* Turned sour.

Acidule, *adj.* Slightly sour.

Acre, *adj.* Sharp, tart.

Acuminé, e, *adj.* Pointed.

Adegas. Title applied to buildings in Portugal in which wine is kept (instead of in cellars as elsewhere).

Adelsberger. A red Hungarian wine.

Adouci, e, *pa. p.* Sweetened.

Adoucissement, *m.* Sweetening, softening.

Adragant, adraganthe (gomme), *adj.*

Gum adraganth (the principal ingredient of gum paste).

Adschen-pilavi. A Turkish dish of stewed meat with rice.

Aeglefin. See *aigrefin*.

Aéré, e, *adj.* Aërated.

Aéromel, *m.* Manna.

Afatonier, *m.* Sloe tree.

Affadissement, *m.* Loss of flavor, insipidity.

Affamé, e, *pa. p.* Starved.

Affenthaler. A red German wine from the Baden district.

Afiloir, *m.* Steel, knife sharpener.
 Affriandé, *e*, *adj.* Made dainty.
 Afriolé, *e*, *adj.* Appetizing.
 Affrité, *e*, *adj.* Ready to fry.
 Africain, *e*, *adj.* African.
 Africains, *A* kind of French pastry.
 Agace, agasse, *f.* Magpie.
 Agaric champêtre. A species of field mushroom.
 Agneau, *m.* Lamb.
 Agneau de lait, agneau de printemps. Spring lamb.
 Agneau tardif. Yearling lamb.
 Agreste, *adj.* Rustic, wild.
 Agro-dolce (sauce). A sweet sharp sauce.
 Agronomique, *adj.* Agricultural.
 Ahrweiler. A red Rhine wine.
 Aidé de cuisine, *m.* Under cook.
 Aigle. A gold colored, sub-acidulous Swiss wine.
 Aiglefin. See *aigrefin*.
 Aigre-doux, *adj.* Sharp-sweet.
 Aigrefin, *m.* A small haddock (written also, but incorrectly, "aiglefin" and "aeglefin").
 Aigretlet-te, *adj.* Sourish.
 Aigrette, *adj.* Sour, piquant.
 Aigrette, *f.* Plume, tuft.
 Aigri, *e*, *adj.* Turned sour.
 Aigriette, *f.* Wild cherry.
 Aiguille à brider, *f.* Trussing needle.
 Aiguillette, *f.* A long thread (of cooked bait, etc.) Breasts of ducks and geese are carved "en aiguillette." Sometimes "fillets," as *aiguillettes de bars*, fillets of bass.
 Aiguisé, *e*, *pa. p.* Sharpened—either a sauce by adding vinegar or lemon juice, or an instrument (as knife). Whetted (the appetite).
 Ail, *m.* (aulx, *pl.*) Garlic.
 Ail d'Espagne. Rocambole.
 Un gousse d'ail. A clove of garlic.
 Une pointe d'ail. As much crushed garlic as will remain on the point of the knife.
 Allade, *f.* Garlic sauce.
 Ailloli, *f.* Garlic flavored mayonnaise sauce.

Aile, *f.* Wing.
 Aileron, *m.* Wing tip (also, sometimes, fish fins).
 Airelle (or myrtille), *f.* Whortelberry, huckleberry.
 Airelle rouge. Cranberry.
 Ajouté, *e*, *pa. p.* Added.
 Ajoutées, *m. pl.* Small garnish or side dishes.
 Ala. A red Austrian wine (Italian Tyrol district).
 à la (1) In general use; an elliptical form of *à la mode* or *à la mode de* (in the style, or fashion, of) as *à la Française* (*à la mode Française*), French style; *à la Marguéry* (*à la mode de Marguéry*), Marguéry style.
 In this sense, the feminine singular *à la* (or *à l'*, before a vowel) is always used as it refers to *mode*, which is feminine.
 (2) *with*, as *à la crème*, with cream.
 (3) *of*, as *à l'ananas*, of pineapple (in this sense, the preposition *de* is though more generally used).
 (4) *in*, as *à la moutarde*, in mustard, in mustard sauce.
 In cases 2, 3 and 4, *au* is used instead of *à la* before a masculine noun commencing with a consonant (as *au rhum*); *à l'* either feminine or masculine before a word commencing with a vowel or a silent consonant (as *à l'orge*, *à l'huile*); and *aux* in every instance before a plural word, whether it is masculine or feminine or commences with a vowel or a consonant (as, *aux épinards*, *aux fruits*).
 Alasch. A cordial.
 Albanello. A slightly sweet, sharp, deep amber wine from Sicily.
 Alberge, *f.* Alabaster. A clinging peach.
 Albran, *m.* Name applied in France to young wild ducks. After the

- month of October they are called the "canardeaux," and the month following "canards."
- Albuféra. Albufera, a lake near Valencia, Spain.
- Albumen, *m.* Albumen (white of egg).
- Alcantara. A pungent Sicilian wine.
- Alcarraza, *m.* A Spanish water cooler. A vessel of porous earth for cooling water.
- Alcool, *m.* Alcohol.
- Alcoolative, *f.* Alcohol extract.
- Alcyon, *m.* Halcyon. Kingfisher.
- Nids d'alcyon. Edible swallows' nests. (See also, *nids de salangane*.)
- Ale, aile, *f.* Ale (Malt liquor).
- Aleatico. A sweet Italian dessert wine.
- Alénois cresson, *m.* Small garden cress. Pepper wort, pepper grass.
- Aleonzo. A white Italian wine.
- Algérien, *m.* A kind of French pastry.
- Algérien-ne, *adj.* Algerian.
- Alible, *adj.* Nutritive.
- Alicante. A Spanish red wine, often prescribed for invalids.
- Aliments, *m. pl.* Food.
- Alimentaire, *adj.* Alimentary, relating to foods.
- Alimenteux-se, *adj.* Nourishing.
- Alise, *f.* Bean tree berry. Shad apple.
- Aliso. A native American wine (white).
- Alkermesse de Florence. A liqueur.
- Allemande, *adj.* German.
- Allemande, *f.* A white sauce.
- Allongé, *e, adj.* Lengthened.
- Allumette, *f.* Match. Also strip, *Allumettes d'anchois*, strips of anchovies (wrapped in paste).
- Almavica (*Italian*). An Italian sweet dish.
- Alose, *f.* Shad.
- Alouette, *f.* Lark. Snow bird.
- Aloxe. A still red Burgundy wine.
- Aloyau, *m.* Loin of beef*. Short loin. Sirloin.
- Alphabétique, *adj.* Alphabetic, with (paste) letters.
- Alphénic, *m.* Alphenic (white barley sugar).
- Alsacien-ne, *adj.* Alsatian.
- Altéré-e, *adj.* Altered. Thirsty, Tainted (of meat).
- Alto Douro. A section of Portugal famous for its port wine.
- Altomino. A white dry wine from Tuscany, Italy.
- Alun, *m.* Alum.
- Alvéole, *m.* Comb, cell (of honey comb).
- Amande, *f.* Almond.
- Amandes cassées. Shelled almonds.
- Amandes en coques. Unshelled almonds.
- Amandes douces amères. Sweet-bitter almonds.
- Amandes grillées; amandes pralinées (or, à la praline). Burnt almonds.
- Amande lisse. Almond comfit.
- En amande. Almond shaped.
- Huile d'amande. Almond oil.
- Lait d'amande. Milk of almonds.
- Amandé, *e, pa. p.* Mixed with almonds.
- Amarante, *f.* Amaranth (a kind of spinach).
- Amareno. An amber sherry like wine from Sicily.
- Amazone, *f.* Amazon.
- Ambassadeur, *m.* Ambassador.
- Ambassadrice, *f.* Ambassadress.
- Ambigu, *m.* Buffet lunch.
- Ambre, *adj.* Amber colored.
- Ambrosie, *f.* A cold drink of milk, vanilla kirschwasser and divers flavors.
- Amer, amère, *adj.* Bitter.
- Américain, *e, adj.* American.
- Amérique, *f.* America.
- Amidon, *m.* Starch.
- Amiral, *m.* Admiral.
- Ammoniaque (liquide), *f.* Sal volatile.
- Amontillado. Term applied to sherry from its eighth to fourteenth year.
- Amourettes, *f.* Lambs' fries.

- Amphitryon, *m.* Host (at a feast).
 Entertainer.
- Amphore, *f.* Amphora (an antique vase).
- Amylacé, *e, adj.* Containing or resembling starch.
- Ananas, *f.* Pineapple. Pine strawberry.
- Ananas (*German*). Pineapple.
- Ananas-Bowle (*German*). Pineapple cup.
- Anacarde, *m.* Cashew nut, cashew apple.
- Anarrhique, *f.* Catfish, wolf fish.
- Anchois, *m.* Anchovy.
- Ancien-ne, *adj.* Ancient, antique.
- Andouille, Andouillette, *f.* Chitterling (sausages).
- Anesse, *f.* She ass.
- Lait d'anesse. Ass's milk.
- Aneth, *m.* Wild celery.
- Anett, *m.* Dill (pickle).
- Ange, *m.* Angel. Angel fish. *Gâteau des anges*, angel cake.
- Angélique, *f.* Angelica (a liqueur from Angelica roots, etc.)
- Angelot, *m.* Angel. Angel fish. A kind of cheese made in Normandy.
- Anglais-e, *adj.* English.
- Angleterre, *f.* England.
- Anglois, *m.* A kind of plum tart.
- Angobert. A large cooking pear.
- Angoumois, *m.* Angoumois (a kind of apricot).
- Anguille, *f.* Eel.
- Animelles d'agneau, *f.* Lamb's fries.
- Anis, *m.* Anise.
- Graine d'anis. Anise seed.
- Anis (*German*). Anise seed.
- Anisette, *f.* A cordial flavored with aniseed.
- Annadas. Term applied to young or 1st year sherry.
- Année, *f.* Year.
- Anon, *m.* A fish similar to the whiting.
- Anone, *f.* Custard apple.
- Anonyme, *adj.* Anonymous.
- Annuel-le, *adj.* Annual.
- Anserine, *f.* A wild spinach.
- Antédiluvien-ne, *adj.* Antediluvian.
- Antilope, *f.* Antelope.
- Antique, *adj.* Ancient.
- Août, *m.* (Month of) August.
- Aoûté, *e, adj.* Ripened.
- Apéritif, *m.* Apéritive, *f.* Drinks such as absinthe, vermouth, cocktails: so called on account of their tendency to stimulate (*apérir*, to open) the appetite. Also, laxative drinks.
- Apfel (*German*). Apple.
- Apfelsine (*German*). Orange.
- Apfelwein (*German*). Cider.
- Api, *m.* Lady apple. A small French dessert apple, bright red on one side and greenish white on the other.
- Apicius. A Roman spendthrift.
- Appareils. Culinary term for prepared mixtures. Preparations for any event. *L'appareil d'une fête*, the preparations for a feast.
- Appétit, *m.* Appetite.
- Appétissant, *e, adj.* Appetizing.
- Appétissants. Hors d'œuvre.
- Apprenti, *e, m. f.* Apprentice.
- Apprête, *f.* Sippet, long and narrow slice of bread.
- Apprêté, *e, pa. p.* Cooked, dressed, got ready.
- Approvisionnement, *m.* Supplying, supply of provisions.
- Approvisionneur, *m.* Provider.
- Âpre, *adj.* Harsh. *Vin âpre*, harsh, acid wine.
- Après. After. Next to (in rank), etc.
- Après-dinner, *m.* After dinner, afternoon, evening.
- Après-midi, *m.* Afternoon.
- Après-souper, *m.* After supper, evening.
- Aprikose (*German*). Apricot.
- Aqua d'Oro. An Italian liqueur.
- Aquatique, *adj.* Aquatic, water. (As *Oiseaux aquatiques*, water fowl).
- Aquette, *f.* An Italian liquor.
- Aqueux-euse, *adj.* Watery. As, *légumes aqueux*, watery vegetables.
- Arabe, Arabique, *adj.* Arabic.

- Arachide, *f.* Peanut. Earthnut.
 Arack, *m.* Arrack (a spirit distilled from rice, sugar cane or palm juice).
 Arbanne (Vin d'). A sparkling wine produced in lower Burgundy.
 Arbois (Vin d'). A sparkling wine produced in Lower Burgundy.
 Arbouse, *f.* Arbuté berry.
 Arbres, *m.* Tree.
 Arbrisseau, *m.* Small tree, shrub.
 Arc-en-ciel, *m.* Rainbow.
 Arcas. A red slightly sweet and acid Portuguese wine.
 Arche, *f.* Arche.
 Arctique, *adj.* Artic.
 Ardé, *e, pa. p.* Burned.
 Arec, aréca, *m.* Areca.
 Arec d'Amérique. Cabbage palm.
 Aréca catechu. Pinang palm, betel nut palm.
 Noix d'aréca. Areca nut, betel nut.
 Arête, *f.* Fishbone. Beard (of barley, etc.†).
 Argali, *m.* Argale, a wild sheep of Central Asia.
 Argent, *m.* Silver, silver money.
 Argenté, *e, adj.* Silvered.
 Argenterie, *f.* Silver table service. Silver pantry.
 Argenteuil. A department in France celebrated for asparagus.
 Argentier, *m.* Silver man.
 Argentine, *f.* A small fish of the salmon family (also a flower and a mineral).
 Arille, *f.* Aril.
 L'arille du muscadier. Mace.
 Ariston (*Greek term*). A kind of bread dipped in wine.
 Arlequin, *e, adj.* Harlequin (style). From the Harlequin of the pantomime, whose costume is made up of a great number of triangular pieces of different colored cloth sewed together. Also formerly applied to a plate of remnants of meat.
 Arles. A town of France celebrated for its sausages (*Saucissons d'Arles*).
 Arme Ritter (*German*). French toast.
 Armée, *f.* Army.
 Arménien-ne, *adj.* Armenian.
 Armoise, *f.* Wormwood.
 Aromates, *m.* Vegetable herbs used for flavoring.
 Aromatique, *adj.* Aromatic.
 Aromatisé, *e, adj.* Flavored with spicy or savory herbs.
 Arome, *m.* Aroma, spicy flavor or smell.
 Aronde, *f.* Swallow. Pearl oyster.
 Arracacha, *m.* Arracacha (an esculent resembling the parsnip).
 Arraché, *e, pa. p.* Torn away, stripped off.
 Arrack. See *Arack*.
 Arroche, *f.* Orache.
 Arroche des jardins, oraches cultivées. Garden orache, mountain spinach.
 Arrondi, *e, adj.* Rounded.
 Arrosé, *e, pa. p.* Basted.
 Arrowroot getränke (*German*). Arrowroot drink.
 Arsac. A district famous for its wines (Bordeaux)—*Chateau Le Tertre, etc.*
 Art, *m.* Art.
 Art (*German*). Style.
 Artichaut, *m.* Artichoke.
 Artichaut d'hiver. Winter artichoke.
 Artichaut des Indes. Batata, sweet potato.
 Artichaut de Jerusalem. Jerusalem artichoke, girasole.
 Artichaut des toits. House leek.
 Fonds (or culs) d'artichauts. Artichoke bottoms.
 Artichauts à la Barigoule. Stuffed artichokes.
 Artimino. A red wine from Tuscany, Italy.
 Artichoke (*German*). Artichoke.
 Arza. An Arabian brandy from mare's milk.

- Aschaffenburg. A still German wine from the Main valley.
- Asiatique, *adj.* Asiatic, luxurious.
- Asie, *f.* Asia.
- Asiëti, *f.* Absence of appetite.
- Asparagine, *f.* Asparagine (a crystallized extract of asparagus).
- Asperges, *f. pl.* (in French always used in plural). Asparagus.
- Botte d'asperges. Bundle of asparagus.
- Pointes d'asperges. Asparagus tips.
- Aspic, *m.* Meat jelly.
- à l'aspic. Set in aspic. Garnished with aspic.
- Aspiquer. A modern Parisian culinaryism, meaning to put lemon-juice or "reduced vinegar" into a jelly, sauce or gravy. The expression is, though, misleading; the proper verb to use would be *aciduler*, to acidulate.
- Assaisonnant, *e, adj.* Seasoning, flavoring (as *Plantes assaisonnantes*).
- Assaisonné, *e, adj.* Seasoned.
- Assaisonnement, *n.* Seasoning, condiment, sauce.
- Asséché, *e, adj.* Dried, drained.
- Assiette, *f.* Position. Plate. Plateful.
- Assiettes, assiettes volantes. Side dishes.
- Assiettée, *f.* A plateful.
- Assimilé, *e, pa. p.* Assimilated.
- Assmansbausen. A red sparkling wine (German).
- Assmanshäuser. A red Rhine wine.
- Assommer. To knock down, to slaughter.
- Assorti, *e, adj.* Assorted (as, *gateaux assortis*, assorted (small) cakes).
- Assouvi, *e, adj.* Satiated, gluttled.
- Assyrien, *ne, adj.* Assyrian.
- Asti. A red dry wine from Tuscany, Italy, made from muscatel grapes.
- Astrakan. Astrachan (a Russian city); also a caviar named after the city.
- Atelier, *m.* Shop, studio.
- Athénien, *ne, adj.* Athenian.
- Athérine. Sand-smelt.
- Atlante, *m.* Atlanta.
- Atlantique, *adj.* Atlantic.
- Âtre, *m.* Hearth. Floor of oven.
- Attabler. To sit (a person) down at table.
- Attelet, *m.* Skewer, attelet (also *Hâtelet*).
- Attendri, *e* (also *attendu*, *e*), *pa. p.* made tender (by cooking) or hung till tender.
- Attercaux, *m.* Skewerfuls. Dishes which can be prepared "in haste." The practice of spearing dainty scraps on small skewers (as *Attereaux de ris d'agneau*, lamb sweet-breads on skewers).
- Attendrissement, *m.* Tenderness.
- Attiédi, *e, adj.* Tepid, lukewarm.
- Attirail, *m.* Utensil, tool, appliance.
- Attiser. To make or mend a fire.
- Attiseur, *m.* Fire-maker.
- Attrape, *f.* Trap, trick. (As *Une boîte d'attrapes*, a box of sugar plums, etc., each of which contains some bitter substance.
- Au (masculine singular). See *à la*.
- Aube, *f.* Daybreak. A French town.
- Aubépine, *f.* Hawthorne.
- Auberge, *f.* Inn. *Une auberge sur la route*, a wayside inn.
- Aubergine, *f.* Egg plant.
- Aubergiste, *m. and f.* Innkeeper. Host (of an inn).
- Audomarois, *e, adj.* St. Omer style.
- Auerhahn (German). Mountain or Heath cock.
- Aufgelöst (German). Dissolved.
- Auflauf (German). Soufflé. Omelette.
- Au four. Baked in the oven.
- Aufgerollt (German). Rolled.
- Auge, *f.* Trough.
- Audana. A white dry Australian wine.
- Aumelette. An ancient spelling of *omelette*.
- Aurore, *f.* Aurora. Dawn. A yellow color. Sometimes used to mean "dished up high."†

Austère, *adj.* Harsh. Sharp (to the taste).

Austern (*German*). Oysters.

Australie, *f.* Australia.

Australien, *ne, adj.* Australian.

Autoclave, *m.* A patented steam saucepan.

Automne, *f.* Autumn.

Autour, *m.* Goshawk.

Autre, *Other.*

Autriche, *f.* Austria.

Autrichien, *ne, adj.* Austrian.

Autruche, *f.* Ostrich.

Auvernat, *m.* An Orleans wine.

Aux (*plural, masculine or feminine*).

See *à la*.

Auxey. A still red Burgundy wine.

Avant, *prep.* Before.

Avant-goût, *m.* Foretaste.

Avant-hier, *m.* The day before yesterday.

Avant-vieille, *f.* The day before the eve, two days before. (As *L'avant-vieille de Noël*, the day before Christmas eve.)

Avec, *prep.* With.

Aveline, *f.* Hazelnut, filbert.

Avenas. See *Avoine*.

Avi (à l')†. Burnt.

Avide, *adj.* Greedy.

Aviné, *e, pa. p.†* Seasoned or stained with wine.

Avitaillement, *m.* Supplying with provisions.

Avize. A French department famous for its champagne.

Avocat (poire d'avocat). Alligator pear.

Avoine, *f.* Oats.

Farine d'avoine. Oatmeal.

Avola. Name of a Sicilian town renowned for sweet almonds.

Avril, *m.* (Month of) April.

Avrillet, *m.* Spring wheat.

Ay. A French department famous for its champagne.

Azaka. An Arabian brandy from mare's milk.

Azambuja. A red full bodied tart, spirituous Portuguese wine.

Azèque, *adj.* Aztec.

Azuré, *e, adj.* Azure-hued.

Azy, *m.* Rennet made of skim milk and vinegar.

Azyme, *m.* Unleavened. As, *pain azyme*, unleavened bread.

La fête des azymes. The feast of unleavened bread.

B

Baba, *m.* A kind of cake. (*Baba au rhum*, a rum cake.)

Babeurre, *m.* Buttermilk.

Babines (les). A good "blow out" (*slang*).

Bacalao. A Spanish specialty of salt codfish.

Bacalian, *m.* Salting, salt codfish

Bacchanale, *f.* Bacchanal. A noisy revel.

Bacchante, *f.* Bacchante. A dissolute woman.

Bacchique, *adj.* Bacchic, comical.

Bacchus, *m.* Bacchus, the god of wine.

Bacciforme, *adj.* Berry-formed.

Badiane, *f.* Chinese aniseed tree.

Bael. Bengal quince.

Bâfre, *f.* (vulgar). A big meal or "blow out."

Bafreur, *m.* A guzzler.

Bagration (Pierre). Name of a Russian general. Term applied to several high class dishes (especially soups).

Baguette, *f.* Rod. Spit. Skewer (as *Cailles en baguette*).

Baie, *f.* Berry.

Baies de ronce. Blackberries.

Baillio. A red dry, full bodied Swiss wine.

Bain, *m.* Bath.

Bain-marie, *m.* Hot water bath. A double kettle of any kind.

Baisers, *m.* Kisses. A kind of sweets.
Baissière, *f.* Wine sediment.

Baisure, *f.* Kissing crust (the soft part where two loaves of bread are attached).

Baja. A white wine from the south of Italy.

Bajoue, *f.* Jowl (of a pig).

Bakacsinyer-Bratenwein. A white Hungarian wine.

Balauste, *f.* Pomegranate.

Bâle. Basle (a town in Switzerland).

Balle, *f.* Ball.

Ballerine, *f.* Ballet dancer.

Ballon, *m.* Balloon.

Ballotine, *f.* Small "bale" (of meat or fowl). Often used to signify "croquette" (as *Ballotines de pigeon*).

Ballotte, *f.* Horehound.

Bambou, *m.* Bamboo.

Banane, *f.* Banana.

Banane commune, or à long fruit or du paradis. Common banana.

Banane figuier or des sages. Fig banana.

Band (*German*). Ribbon.

Bande, *f.* Band string, strip.

Banderolé, *e, pa. p.* Striped, streaked.

Banneton, *m.* A perforated chest to keep fish in.

Bannette, *f.* Small hamper or basket.

Bannocks. Thin round, flat, Scotch cakes.

Banquet, *m.* Banquet. *Salle de banquet*, banquet hall.

Banqueté, *e, pa. p.* Banqueted, feasted.

Banquier, *ère, adj.* Banker.

Bantam, *adj.* Bantam. *Coq bantam*, bantam cock.

Boabab, *m.* Baobab, monkey bread tree.

Baquet, *m.* Tub.

Bar, *m.* A fish of the *sciaena aquila* order. Often, but incorrectly, used for *bars*.

Baraquille. A sort of meat pie.

Baratte, *f.* Churn.

Baraya. A red Hungarian wine.

Barbe, *f.* Beard. Wattle (of a tur-

key, etc.). Fin (of flat fish). Also to signify "mold" (as *Ces confitures ont de la barbe*, these preserves are moldy).

Barbe de bouc. Wild salsify.

Barbe de Jupiter. Houseleek.

Barbe de capucin. "Monk's Beard"—a salad, a kind of chicory.

Barbeau, Barbillon, *m.* A fish.

Barbera. A red dry Italian wine.

Also, a native American wine (red).

Barbote, *f.* Eel-pout.

Barboteur, *m.* Tame duck.

Barboute, *f.* Moist sugar overcharged with syrup.

Barbu, *e, adj.* Breaded. As, *Blé barbu*, bearded wheat.

Barbue, *f.* Brill.

Bardé, *e, adj.* Covered with larding pork, thin slices of bacon.

Bärentatzen (*German*). Bear's paws.

Barigoule, *f.* A kind of mushroom.

Baril, *m.* Barrel.

Barillon, *m.* Small barrel, tank (for fish).

Bariolé, *e, adj.* Speckled, mottled.

Bâr-le-duc, *m.* Lorraine jelly.

Baron, *m.* Baron. Double loin (of beef).

Hind saddle (of mutton or lamb) with legs attached.

Baronne, *f.* Baroness.

Barquette, *f.* A small boat. A boat shaped piece of pastry.

Barra-a-Barra. A red Portuguese wine.

Barrique, *f.* Barrel.

Bars, *m.* Bass. Sea perch.

Bars de mer. Sea bass.

Bars noir. Black bass.

Barsac. A white Bordeaux wine.

Barsch (*German*). Perch.

Barscz. Bortsch (a Polish beet soup).

Bartavelle, *f.* Red partridge. French partridge.

Barthélemy (Le Saint), *m.* The festival of St. Bartholomew.

Barzac. See *Barsac*.

Bas. A still red Burgundy wine.

Bas, Basse. See *Bars*.

Bas-se, *adj.* Low, common. Under (as, *Basse pâte*, under crust).

- Bas-bleu, *m.* Blue stocking.
- Baseler Leckerli (*German*). A kind of honey cake.
- Basilic, or Basilique, *m.* Basil (herb).
- Basilicum (*German*). Basil.
- Basque, *adj.* Basque.
- Bassin, *m.*; Bassine, *f.* Large plate, bowl, deep dish.
- Bassinoire, *f.* Warming pan.
- Bastion, *m.* Fortress. A cold dish in the shape of a fortress.
- Bas-ventre, *m.* Abdomen, lower belly.
- Bat, *m.* Tail (of a fish).
- Batard, *m.* Bastard. A coarse kind of lump sugar.
- Batate. See *patate*.
- Bateau, *m.* Boat. Boat shaped relish or side dish.
- Bâton, *m.* Staff, stick (*Bâtons de sucre d'orge*, sticks of barley sugar). Also name of many dainty dishes (as, *Bâtons royaux*, small patties of minced chicken and game).
- Batterie de cuisine. A set of cooking utensils and apparatus.
- Batwinja, Batwina. Russian fish soup.
- Baudruche, *f.* Sausage casing.
- Baume, *m.* Balm, garden balm, balm-mint.
- Baumes. A white Bordeaux wine.
- Baumöhl. A white Moravian wine.
- Bavarois, *e, adj.* Bavarian.
- Bavarois au marasquin, *m.* Bavarian jelly with maraschino.
- Bavaroise, *f.* A drink flavored with aromatized syrup.
- Bavette d'aloyau, *f.* Brisket†. Thin flank (of veal or beef).
- Baveux, *se, adj.* Slobbery, underdone. Seldom used as a culinary expression except for an omelette—*Une omelette baveuse*, an underdone omelet.
- Bayadère, *f.* Courtesan. East Indian dancing girl.
- Béarnaise. One of the principal sauces.
- Bearner Sauce (*German*). Bearnaise sauce.
- Béatilles, *f.* Tid-bits—such as cocks' combs and kidneys, sweetbreads, lambs' fries, etc.
- Bean, *m.* (*bel* before a vowel); belle, *f.*; beaux, *pl., adj.* Fine, beautiful.
- Beaujolais. A still (red and white) Burgundy wine.
- Beaume. A still red Hermitage wine.
- Beaucoup. A great deal, a great many.
- Beaumont. A tawny red Australian wine.
- Beaune. A still red Burgundy wine.
- Beaune-grèves, Enfant Jesus. A still red Burgundy wine.
- Bécasse, *f.* Woodcock.
- Bécasseau, *m.* Sandpiper. A young woodcock.
- Bécassine, *f.* Snipe.
- Bécassine de sable, *f.* Sand snipe.
- Bécau, *m.* Young snipe.
- Bec-de-perroquet, *m.* Parrot fish.
- Bec-d'oie, *m.* Dolphin.
- Becfrique, *m.* Beccafico.
- Béchamel. One of principal sauces. (The invention of the Marquis de Béchamel when he was maître d'hôtel to King Louis XIV in 1700.)
- Becharie, *m.* A sort of wild duck.
- Bèche, *f.* Trepang, slug.
- Becher (*German*). Cup, thimble.
- Liebesbecher (*German*). Loving-cup.
- Bécune, *f.* Becuna, sea pike.
- Bedouin, *e, adj.* Bedouin.
- Beignet, *m.* Fritter (as, *Beignets de farine*, farina fritters). Also a kind of pancake.†
- Belegte Brödchen (*German*). Sandwiches.
- Belge, *adj.* Belgian.
- Bellevue (*en*). Name given to several dishes, most of them dressed in jelly.
- Beloce, *f.* A small kind of plum.
- Beluga (*Russian*). Sturgeon. Beluga caviar.
- Ben, *m.* Ben (horse radish) tree.
- Noix de ben, ben nut.
- Benafouli. Bengal rice.

- Bénédictine. A liqueur from various spices and herbs.
- Bengali, *e*, *adj.* Bengalese.
- Bérchoux. A French poet, the author of "La gastronomie." (1765-1839.)
- Bereiten (*German*). Prepare.
- Berg (*German*). Mound.
- Bergamote, *f.* Bergamot pear.
- Bergamot orange. Comfit box lined with the rind of the Bergamot orange.
- Bergerac. A Swiss wine.
- Berkowitzer. A red and white Bohemian wine.
- Berle, *f.* Water parsley. Skirret.
- Berliner, *adj.* (*German*). Berlin.
- Berlinois, *adj.* Berlin.
- Berloque, *f.* Breakfast drum, dinner drum.
- Bermudes, *f.* Bermudas.
- Berncastler. A white Moselle wine.
- Besaigre, *adj.* Sour, tart. *Tourner au besaigre*, to turn sour.
- Besançon, *ne*, *adj.* Besançon (style). A French town.
- Bessas. A red wine from the Dauphiné.
- Bestreut (*German*). Dredged.
- Bête, *f.* Beast, animal.
- Bête noir. Black sheep.* Wild boar.†
- Bêtes à corne. Horned cattle.
- Bêtes à laine. Sheep.
- Bêtes fauves. Deer, stags, etc.
- Bétel, *m.* Betel pepper. A masticatory compound of areca nut, betel pepper, leaves and shell lime.
- Bette, *f.* White beet.
- Bette rouge. Red beet.
- Bette champêtre. Mangold wurzel.
- Bette commune. White beet.
- Betterave, *f.* Beetroot.
- Beurre, *m.* Butter.
- Beurre d'anchois. Anchovy butter (*de homard*, lobster butter, etc., etc.).
- Beurre frais. Fresh butter.
- Beurre fondu. Melted butter.
- Beurre en livre. Lump, or roll, of butter.
- Beurre de Montpellier. Montpellier butter, flavored with herbs, etc.
- Beurre noir. Browned butter.
- Beurre noisette. Nut brown butter.
- Beurre en pain. Butter in pats or prints.
- Beurre salé. Salt butter.
- Lait de beurre. Butter milk.
- Tartines de beurre. Slices of bread and butter.
- Sauce au beurre. Butter sauce.
- Beurré, *m.* A kind of pear (butter-pear).
- Beurré, *e*, *adj.* Buttered.
- Beurrée, *f.* Slice of bread and butter.
- Beurrier, *m.* Butter man. Butter dish.
- Biberon, *m.* Wine bibber. Drinking glass with a short spout. Nursing bottle. Nipple.
- Biberschwanz (*German*). Beaver tails.
- Bicarbonaté de potasse, *m.* Saleratus.
- Bien, *adv.* Well, thoroughly.
- Bienvue, *f.* Welcome.
- Bier (*German*). Beer.
- Bière, *f.* Beer.
- Débit de bière. Beer house.
- Bifteck, *m.* Beefsteak.
- Bifteck d'loyau. Porterhouse steak.
- Bifteck de noix de boeuf. Round steak.
- Bifteck de pointe culotte. Rump steak.
- Bifteck de contrefilet. Sirloin steak.
- Bigama. A golden Illyrian (Austria) wine.
- Bigarade, *f.* Bitter orange. Seville orange.
- Bigarré, *e*, *adj.* Varicolored. Also name of a French general.
- Bigarreau, *m.* Ox-heart cherry.
- Bigarrure, *f.* Medley, motley. Insertions made in meat and filled with different kinds of sliced and varicolored meats.
- Bignon. A famous Parisian restaurateur.
- Bique, *f.* She goat.

- Biquet, *m.*, Biquette, *f.* Kid.
 Birkhuhn (*German*). Grouse.
 Birne (*German*). Pear.
 Bis, *e*, *adj.* Brown (bread, pastry, etc.) *Pain bis*, brown bread.
 Biscaien, *ne*, *adj.* Biscay.
 Bischof, *m.* Bishop. Spiced wine.
 Biscotin (Biscote, Biscotte). A small hard sweet biscuit. A kind of tea biscuit. Brown pulled bread.
 Biscuit, *m.* Biscuit. A kind of light cake. Sponge cake. Sea bread.
 Biscuits à la cuillère. Lady fingers.
 Finger biscuits.
 Biscuits de Reims (*or*, de Savoie).
 Finger biscuits.
 Biscuit glacé. A light ice cream.
 Biskuit (*German*). Biscuit.
 Biset, *m.* A wood pigeon.
 Bisque, *f.* Thick soup (usually of shell fish).
 Bitter (*German*). Bitter.
 Blaireau, *m.* Badger.
 Blanc, *he*, *adj.* White.
 au blanc. With white sauce, cooked in white broth.
 Fond blanc. White gravy.
 Blanchailles, *f. pl.* Whitebait.
 Blanchi, *e*, *pa. p.* Blanched, par-boiled, scalded.
 Blanc-manger, *m.* Blanc-mange (*desert*).
 Blanquette, *f.* A kind of pear. A white grape. A meat stew with white sauce.
 Blanquette de Limoux. A still white wine (sweet and dry) from the south of France.
 Sparkling Blanquette. A sparkling wine from the south of France.
 Blätterteig (*German*). Puff paste.
 Blätterteig-schnittchen (*German*).
 Puff paste cakes.
 Blaubeeren (*German*). Blueberries.
 Blé, *m.* Wheat, corn.
 Blé d'abondance. Egyptian wheat.
 Blé de l'Inde, de Turquie, d'Espagne. Maize, Indian corn.
 Blé noir, Blé rouge. Buckwheat.
 Blé seigle. Rye.
 Blet, *te*, *adj.* Over ripe, half rotten.
 Blette, *f.* A kind of spinach. Mangold.
 Blue, *e*, *adj.* Blue.
 au bleu. Plain boiled.† Also applied to fish boiled in water and white wine, etc.
 Blinis. A kind of Russian pancake made with buckwheat flour and served with caviare.
 Blinsen (*German*). A kind of pancake, made in various styles.
 Bloc, *m.* Block, chunk.
 Blond, *e*, *adj.* Light colored, white.
 Blond de veau. Veal broth.
 Bluet, *m.* Blue cornflower. Whortleberry.
 Blumenkohl (*German*). Cauliflower.
 Blüthen (*German*). Blossoms.
 Bodega. Title applied to buildings in Spain in which wine is kept (instead of cellars).
 Bodendorfer. A red Rhine wine.
 Bodenheimer. A white Rhine wine.
 Bodensatz (*German*). Sediment.
 Boeuf, *m.* Beef. Ox.
 Boeuf à l'étuvée, Boeuf en ragout.
 Stewed beef.
 Boeuf rôti. Roast beef.
 Boeuf salé. Corned beef. Salted beef.
 Bohémien, *ne*, *adj.* Bohemian.
 Bohnen (*German*). Beans.
 Boire. To drink.
 Bois, *m.* Wood.
 Boisson, *f.* Drink. Also the name of a weak drink extracted from the residue of grapes.
 Boite, *f.* (Pronounced "bwart" with vowel long). Box (*Boite à thé*, tea caddy; *Boite de bonbons*, box of bonbons, etc.).
 Boite, *f.* (Pronounced "bwot" with vowel short). Ripeness of wine, etc. As *Ce vin n'est pas encore en boite*, This wine is not yet fit to drink.
 Bolet, *m.* Boletus, a kind of mushroom.
 Bologne, *m.* Bologna.
 Bombance, *f.* Good living, feasting, etc.

- Bombe, *f.* Bomb. A filled ice pudding in the shape of a bomb.
- Bommes. A white Bordeaux wine.
- Bon-ne, *adj.* Good.
- Bonarda. A red dry Italian wine.
- Bonbon, *m.* Candy, sugar plum. (In *plural*, sweets, etc.)
- Bonbonnière, *f.* Bonbon box.
- Bon-chrétien, *m.* A kind of winter pear.
- Bondon, *m.* Bung, stopper. A Neuf-châtel cheese in the form of a bung.
- Bon goût. "Good taste." A much used expression for highly flavored dishes and sauces.
- Bon-henri, *m.* Good henry (a wild spinach).
- Bonite, *f.* Bonito (fish).
- Bonne dame, *f.* Orache, mountain spinach. *Literally*, "good lady."
- Bonne femme, *f.* Housewife.
- Bonnefoy. A famous Parisian restaurant. Name given to several dishes.
- Bonnet, *m.* Bonnet, cap.
- Bonnet d'électeur. Turk's cap (a kind of squash).
- Bonnet de Turque. A kind of ancient pastry made in the form of a Turkish bonnet.
- Boquettier, *m.* Crab apple tree.
- Bord, *m.* Border, edge.
- Bordagno. A red dry Italian wine.
- Bordé, *e, pa. p.* Bordered.
- Bordeaux, *m.* The largest city and export point of the department of Gironde, France. The generic name of the many wines produced there.
- Bordelaise. One of the principal sauces.
- Bordelaise, *adj.* Bordeaux.
- à la Bordelaise. Bordeaux style.
- A garnish.
- Bordure, *f.* Border.
- Borecole. A species of cabbage.
- Borolo. A red, full bodied Italian wine.
- Bosdenheimer. A white Rhine wine.
- Botargue. See *Boutargue*.
- Botte, *f.* Bunch, bundle. As, *en petites bottes*, in small bunches.
- Bottelé, *e, pa. p.* Tied into bundles.
- Bouc, *m.* Goat, goatskin bottle (for holding wine, etc.).
- Boucan, *m.* Smoke house. Grating on which meat is smoke-dried.
- Boucané, *e, adj.* Smoked.
- Boucaut, *m.* Hogshead.
- Bouche, *f.* Mouth. Taste.
- Bouché, *e, pa. p.* Corked, stopped up.
- Bouchée, *f.* Small patty. A mouthful. Also various dainties (as, *Bouchées des princes*, Prince cakes).
- Boucher-ère, *m. and f.* Butcher.
- Bouchérie, *f.* Butchery, butcher's shop.
- Bouchoir, *m.* Oven block, oven door.
- Bouchon, *m.* Cork, stopper. Bush (as a sign for a wine shop).
- Boudin, *m.* Pudding (of meat). A kind of sausage.
- Boudin noir. Blood pudding.
- Boudin blanc. Pudding of white meat.
- Boudinade, *f.* A quarter of lamb stuffed with forced meat.
- Boudry. A dry, ruby colored Swiss wine.
- Boufettes. Fancy frills.
- Bouillabaisse, *f.* A thick fish soup.
- A Provençal dish (Marseilles, France).
- Bouillant, *e, adj.* Boiling.
- Bouilli, *m.* Boiled beef. Beef that has been used to make soup.
- Bouilli, *e, pa. p.* Boiled.
- Bouillie, *f., pa. p.* Thickened milk.
- Hasty pudding.
- Bouilloire, *f.* Boiler, kettle.
- Bouillon, *m.* Broth (of beef or other meats).
- Bouillotte, *f.* Boiler, kettle.
- Boulangier-ère, *m. and f.* Baker.
- Boulangerie, *f.* Bakery, baking.
- Boule, *f.* Ball.
- Boulé, *m.* Plover.
- Boulette, *f.* Small ball.
- Boulimie, *f.* An unusually voracious appetite.
- Bouquet, *m.* Bouquet, cluster, bunch. (As, *un bouquet de persil*, a bunch, or faggot, of parsley).

- Bouquet garni, *m.* A fagot of savory herbs.
- Bouquetière, *f.* Flower girl.
- Bourcette, *f.* Lamb's lettuce.
- Bourbonnien-ne, *adj.* Bourbon.
- Bourdaloue, *adj.* Bourdaloue.
- Bourg, *m.* Town.
- Bourgelas, *m.* A kind of white grape.
- Bourgeois, *e, adj.* Plain, belonging to a citizen, substantial.
- Cuisine bourgeoise. Good plain cookery.
- Vin bourgeois. Pure wine, good, sound wine.
- à la bourgeoise. In a plain or simple manner.
- Bourgogne, Burgundy. (*Vin de Bourgogne*, Burgundy wine). Also the name of a sauce (brown).
- Bourguignon-ne, *adj.* Burgundy.
- Bourguignotte, *adj.* (used, but incorrect). Burgundy.
- Bouride. A dish strongly flavored with garlic.
- Bourrache, *f.* Borage (an aromatic plant).
- Bourré, *e, pa. p.* Crammed, gorged.
- Bout, *m.* End.
- Bout-saigneux. Scrag end of a neck of mutton or veal.
- Boutargue, *m.* Salted and smoked roes (served as hors d'œuvre in France and Italy).
- Boute, *f.* Cask (for wine).
- Bouté, *e, pa. p.* Turned rosy (as wine).
- Bouteille, *f.* Bottle.
- Boutillier, *m.* Butler, cup bearer.
- Bouveau, Bouvillon, *m.* Steer, Young ox.
- Bowlen (*German*). Bowl-cups.
- Boyau, *m.* Intestine. Casing for sausages.
- Brabançon-ne, *adj.* Brabant (style).
- Brahmanique, *adj.* Brahminical.
- Brai, Bray, *m.* Winter barley.
- Braise, *f.* Hot coals. Embers.
- à la braise. Braised.
- Braisé-e, *pa. p.* Braised. (Cooked in a braising pan.)
- Braisière, Brazière, *f.* Braising pan.
- Branche, *f.* Branch (as, *Asperges en branches*).
- Brandade, *f.* A salt cod stew. A dish of stewed haddocks.
- Branderin, *m.* Brandy.
- Brantwein (*German*). Brandy.
- Bras, *m.* Arm. Fin (of a whale).
- Claws (of a lobster or crayfish)†.
- Brasse, *f.* French fathom (measure).
- Pain de brasse. A large loaf weighing from 20-25 lbs.
- Brassé, *e, pa. p.* Brewed (beer).
- Brasserie, *f.* Brewery. Beer shop. A popular type of restaurant in Paris.
- Brasseur, *m.* Brewer.
- Bratelbrunn. A white Moravian wine.
- Braten (*German*). Roast (put after, as, *gänsebraten*, roast goose).
- Braten im Topf (*German*). Pot roast.
- Bratenfett (*German*). Drippings.
- Braunberger. A white Moselle wine.
- Braunschweiger (*German*). Brunswick.
- Braut (*German*). Bride.
- Brébis, *f.* Ewe, female sheep.
- Brei (*German*). Pap, gruel.
- Brème, *f.* Bleak (fish).
- Brésil, *m.* Brazil. (*Noix de Brésil*, Brazil nuts).
- Brésilien-ne, *adj.* Brazilian.
- Brésole. An entree prepared with several kinds of meats.
- Breteuil (Baron de). A noted epicure of the reign of Louis XVI.
- Breton-ne, *adj.* Brittany (style).
- Breuvage, *m.* Beverage, drink. A brew.*
- Bribes, *f.* Scraps of food.
- Bridé, *e, pa. p.* Tied, trussed (poultry, etc.)
- Brie, *m.* Brie cheese.
- Brié, *e, pa. p.* Kneaded (paste for biscuits, etc.)
- Brife, *f.* Hunch of bread.
- Brifeur, *m.* Greedy eater.
- Brignole, *f.* Brignoles plum (for cooking).
- Brillat Savarin. A noted writer on culinary topics: author of "La Phy-

- siologie du goût," etc. Born 1755; died 1826.
- Brin, *m.* Sprig (as, *un brin de sauge*, a sprig of sage).
- Brinde, *f.* Toast, health (as, *Boire des brindes*, to drink toasts—to friends, etc.)
- Brinjal. West Indian egg plant.
- Brioche, *f.* Brioche (a light French bun or cake, used as a breakfast roll).
- Brisé, *e. pa. p.* Broken, shattered.
- Brisotin, *m.* A light entree of force meat.
- Brisque, *m.* Brisket, the breast of an animal.
- Broc, *m.* Pitcher.
- Broc, *m.*, Broche, *f.* Spit (*à la broche*, roasted on the spit).
- Brochée, *f.* Spitful. Skewerful (of meat).
- Brochet, *m.* Pike.
- Brocheté, *e. adj.* Skewered.
- Brocheton, *m.* Pickerel.
- Brochette, *f.* Skewer. Spit (as, *Brochette d'huîtres*, oysters on skewer, or spit).
- Brocoli, *m.* Broccoli (a kind of cauliflower).
- Brödchen (*German*). Roll.
- Bromatologie, *f.* A treatise on food.
- Bromélie, *f.* Pineapple.
- Brommbeeren (*German*). Blackberries.
- Broque, *m.* Savoy (cabbage) sprout.
- Brotwasser (*German*). Bread water.
- Brou, *m.* Walnut husk.
- Brou de noix. Walnut cordial.
- Brouailles, *f.* Entrails (of fish, etc.)
- Brouet, *m.* Porridge, gruel, broth (*Brouet d'andouille*, tripe liquor).
- Brouillé, *e. adj.* Scrambled, beaten up, mixed (*oeufs brouillés*, scrambled eggs).
- Brousse, *f.* A kind of soft cheese.
- Broussin, *m.* A dish of soft cheese prepared with vinegar and pepper.
- Broyé, *e. adj.* Ground, crushed.
- Bruant, *m.* Reed bird.
- Brugnon, *m.* Nectarine.
- Brûlant, *e. adj.* Burning, burning hot.
- As, *Des marrons brûlants*, chestnuts burning hot.
- Brûlé, *e. pa. p.* As, *Eau de vie brûlée*, burned brandy.
- Brûlerie, *f.* Distillery (for brandy).
- Brûlot, *m.* Sugar moistened with rum, brandy or some other liquor and then burned. A highly spiced dish. Over salted meat.
- Brun, *e. adj.* Brown.
- au brun. Brown sauce.
- Brunâtre, *adj.* Brownish.
- Bruni, *e. pa. p.* Browned.
- Brunnenkresse (*German*). Watercress.
- Brunner. A white Austrian wine.
- Brunoise. A clear vegetable soup (several kinds).
- Brüsselerkohl (*German*). Brussels sprouts.
- Brust (*German*). Breast.
- Brustkern (*German*). Brisket.
- Brut, *e. adj.* Raw, "dry" or unsweetened (of champagne).
- Bruxelles, *m.* Brussels.
- Bruyère, *f.* Heath, underbrush. *Coq de bruyère*, heath cock.
- Bu, *e. pa. p.* Drunk, quaffed.
- Bual. A well known Madeira wine.
- Bucaille, *m.* Buckwheat.
- Bucarde, Bucardier, Boucarde, *m.* Cockle.
- Bucellas. A white, Portuguese wine.
- Buchweizen, Buchweizenmehl (*German*). Buckwheat.
- Bücklinge (*German*). Bloaters, smoked herrings.
- Bude. Buda (a city in Hungary).
- Buffet, *m.* Sideboard. Buffet. Refreshment room. Service of plate.
- Buffle, *m.* Buffalo.
- Buie, Buire, *f.* Beaker, jug.
- Buisson, *m.* Bush, thicket. Pile, pyramid. A cluster or bunch of shrimps, crayfish or lobsters. Also applied to a method of twisting up pastry to a point.
- Bunion, *m.* Earth nut. Also, a kind of cheap almond from Italy.
- Burbot, *m.* Burbot.
- Burrut, *m.* Unfermented wine.

Butor, *m.* Bittern.
 Butter (*German*). Butter.
 Butterbrot (*German*). Sandwiches.
 Butterkränze (*German*). Butter rings.
 Buttermilch (*German*). Buttermilk.
 Butyracé, *adj.* Resembling butter.
 Buvable, *adj.* Drinkable.
 Buvétier, *m.* Publican, innkeeper.
 Buvette, *f.* Coffee house, refreshment room, public drinking place.
 Buveur-euse, *m.* and *f.* Drinker.
 Buvoter. To tipple.
 Byronien-ne, *adj.* Byronian.
 Byzantin, *e*, *adj.* Byzantian.

C

Cabaret, *m.* Inn, wine shop. Wine vault. Tea table, tea service.
 Cabaretier-ère, *m.* and *f.* Inn keeper.
 Cabas, *m.* Rush baskets for figs, dried fruit, etc.
 Cabillaud, Cabliau, *m.* Codfish.
 Cabion, *m.* Casareep.
 Cabri, *m.* Kid.
 Cabrillon, *m.* Goats' milk cheese.
 Cabus, *adj.* Boiled, headed (as, *choux cabus*, headed cabbages).
 Cacao, *m.* Cocoa.
 Beurre de cacao. Cocoa butter.
 Caccio Cavallo. An Italian cheese.
 Caché, *e*, *adj.* Hidden.
 Cachment, *m.* Custard apple.
 Cachet, *m.* Seal. Ticket (as meal ticket, etc.)
 Caën. Caen (city in France famous for specialty of cooking tripe).
 Café, *m.* Coffee.
 Au café. With coffee flavor, coffee flavor.
 Café à la crème. Coffee with cream.
 Demi-tasse de café. Small cup of coffee (black).
 Cafe frappé. Iced coffee.
 Café en grains. Whole coffee.
 Café gloria. Coffee with cognac.
 Café au lait. Coffee with milk.
 Café noir. Strong black coffee.
 Café en poudre. Ground coffee.
 Café Turc. Turkish coffee.
 Parfait au café. A kind of light coffee ice cream.
 Café vierge. "Virgin coffee" (an infusion of the whole coffee beans).
 Cafétier, *m.* Coffee house keeper.
 Cafetière, *f.* Coffee pot.
 Caille, *f.* Quail.
 Caillé, *e*, *adj.* Curdled, clotted.
 Caillé, *m.*, Caillebotte, *f.* Curd. Clotted cream.
 Caille-lait, *m.* Cheese rennet.
 Cailleteau, *m.* Young quail.
 Caillette, *f.* Rennet.
 Caillot, *m.* Clot (of milk, etc.).
 Caillot-rosat, *m.* A kind of pear with a rose flavor.
 Caire *m.* Cairo (the capital of Egypt).
 Caisse, *f.* Case (as, *Ris de veau en caisses*).
 Calciné, *e*, *pa. p.* Burned.
 Calebasse, *f.* Calabash.
 Calice, *m.* Chalice (now the communion cup, formerly any cup).
 Californie, *f.* California. A kind of drinking vessel.
 Calliand. A red Austrian wine (Italian Tyrol district).
 Callipash. Glutinous meat in the upper shell of the turtle.
 Callipec. Glutinous meat in turtle's under shell.
 Calvel. A perfumed, ruby colored Portuguese wine.
 Calville, *m.* Calville, a kind of apple.
 Camarine, *f.* Crowberry, crake berry.
 Cambrien-ne, *adj.* Cambrian, Welsh.
 Cambuse, *f.* Steward's room (on ship).
 Cambusé, *e*, *pa. p.* Rinsed (as, a cask).
 Cambusier, *m.* Steward's mate. Purser's room.
 Camembert, *m.* Camembert cheese.

- Camerani. Name of an actor who invented a rich soup said to cost ten dollars a plate.
- Camomille, *f.* Camomile.
- Campagne, *f.* Country.
- Campine, *f.* A choice capon. A fat pullet from Campine, Flanders.
- Canapé, *m.* A cushion (of toast, etc) As, *Canapé d'anchois*, etc.
- Sur canapé. On canapé, on toast.
- Canard, *m.* Duck.
- Canard domestique. Common or domestic duck.
- Canard métis. Mongrel duck.
- Canard musqué. Musk duck (incorrectly called, Muscovy duck).
- Canard à tête noire. Blackhead duck.
- Canard tête rouge. Red head duck.
- Canard siffleur. Widgeon duck.
- Canard des bois. Wood duck.
- Canard sauvage. Wild duck.
- Canard dit Brant. Brant duck.
- Canard dit Malart. Mallard duck.
- Canard canvas-back. Canvas back duck.
- Canardeau, *m.* Small duck. Duckling.
- Cancale, *m.* A place in France famous for its oysters.
- Candi, *m.* Candy. Candied fruit.
- Candi sucre. Sugar candy.
- Candi, *e*, *adj.* Candied.
- Cane, *f.* Duck (hen).
- Caneton, *m.* Young duck (male), duckling.
- Canette, *f.* Young duck (female).
- Canevette, *f.* Cellaret. Case of bottles for liquors.
- Canne, *f.* Cane.
- Canne à sucre. Sugar cane.
- Canneberge, *f.* Cranberry.
- Cannelas, *m.* Candied cinnamon, cinnamon comfit.
- Cannelé, *e*, *adj.* Channeled, fluted.
- Cannelle, *f.* Cinnamon.
- Cannelon, *m.* Thin pastry roll stuffed with meats and sweets. As, *Cannelon à la St. Cloud*, jelly-roll.
- Cantal, *m.* A kind of cheese.
- Cantaloup, *m.* Cantaloup, musk melon.
- Cantenac. A district famous for its wines (Bordeaux). As, Château Brane Canténiac, Poujet, etc.
- Cantharelle, *f.* Cantharellus, a kind of mushroom.
- Cantine, *f.* Canteen.
- Cap, *m.* Head.
- Cape di Miseno. A white wine from the South of Italy.
- Cape Hock. One of the best of the native South African wines.
- Capendu, *m.* A kind of apple.
- Capillaire, *m.* Maidenhair fern (used in olden times for flavoring).
- Capilotade, *m.* A dish of cooked chicken warmed over.
- Capiteux-euse, *adj.* Heady, intoxicating.
- Capolin, *m.* Capolin (a sweet Indian cherry).
- Capre, *f.* Caper.
- Sauce aux capres. Caper sauce.
- Capribianco. A white dry wine from the South of Italy.
- Caprière, *f.* Caper jar or pot.
- Capron, caperon, *m.* Hautboy (a large kind of strawberry).
- Capucin, *m.* Capuchin friar.
- Barbe de capucin, *f.* Wild chicory (blanched for salad).
- Capucine, *f.* Nasturtium. Indian cress.
- Capres capucines. Pickled nasturtiums.
- Caquage, *m.* Curing and barreling (of herrings).
- Caque, *f.* Barrel.
- Caquète, *f.* Carp tub (of fishmonger).
- Caraba, *m.* Cashew nut oil.
- Carafe, *f.* Decanter, water bottle.
- Carafe frappée. Decanter in which water has been frozen.
- Carafon, *m.* Small decanter (usually containing ½ pint). Wine cooler.
- Caramel, *m.* Caramel, burnt sugar, Black Jack.
- Carameliser. To convert (sugar) into caramel.
- Carapace, *f.* Carapace, the dorsal shell of turtles, etc.
- Caravansérai, caravansérai, *m.* Cara-

- vansary (in the East an inn for travelers).
- Carbonaté, *e*, *adj.* Carbonated.
- Carbonique, *adj.* Carbonic.
- Carbonnade, *f.* Originally broiled meat, now a braised meat.
- Carbonnieux (vin de). A white Bordeaux wine, generally served with oysters.
- Carcasse, *f.* Carcass. Also, the bones of poultry or game.
- Cardamine, *f.* Wild cress.
- Cardamome, *m.* Cardamon, a spice.
- Carde, *f.* Chard. The edible part of cardoons, Swiss chard, white beet, etc.
- Cardon, *m.* Cardoon (a variety of the artichoke family). As, *Cardon à la moëlle*, cardon with marrow.
- Carême, *m.* Lent, fast. Fasting. Name of a celebrated French chef, born in Paris 1784, died 1833. The author of several culinary works.
- Caret, *m.* Hawk bill turtle.
- Cari, Carry, *m.* Curry.
- Caribou, *m.* Cariboo, reindeer.
- Carive, *m.* Guinea pepper.
- Carmignano. A red, dry wine from Tuscany, Italy.
- Carnage, *m.* Slaughter. The flesh of animals newly killed. Flesh days.
- Carnaval, *m.* Carnival.
- Carne, *f.* Corner (of a table, etc.)
Bad meat.
- Carné, *e*, *adj.* Flesh colored.
- Carotte, *f.* Carrot.
- Caroube, Carouge, *f.* Carob-bean, locust bean, St. John's bread.
- Carpe, *f.* Carp.
Carpe miroir. German carp.
- Carpeau, *m.* Small carp.
- Carpentras (à la). A surname to dishes flavored with, or consisting of, truffles.
- Carpie, *f.* Hashed carp.
- Carpillon, *m.* A very small carp.
- Carpilote, *m.* The hard part of certain pears.
- Carré, *m.* Rack, best end of neck.
- Carrelet, *m.* Flounder.
- Carrelure, *f.* (slang). A hearty meal.
- Carrousse, *f.* Carousal, drinking bout.
- Carte, *f.* Card, bill of fare. (Sometimes, bill.)
Carte du jour. Bill of fare for the day.
- Cartilage, *m.* Gristle.
- Cartilagineux-euse, *adj.* Gristly.
- Cartrouche, *m.* Cartridge. A circular piece of greased paper, used for covering meat, etc., during the process of cooking.
- Carvi, *m.* Caraway seed.
- Carviol (*German*). Cauliflower.
- Carwarra. A white, dry Australian wine.
- Caryocar, *m.* The tree producing the souari or butter nut.
- Cas, *m.* Case, matter, position.
En cas. Anything prepared to be ready in case of need (as cold meat for night use).
- Casalmaggiore. A white dry Italian wine.
- Casha. An Indian dish of maize and cream.
- Casque, *m.* Helmet.
- Cassagne. A still red Burgundy wine.
- Cassant, *e*, *adj.* Brittle, hard crunching (as some kinds of pears).
- Cassareep, *m.* Cassareep, an inspissant liquor from cassava; the basis of West Indian pepper pot.
- Cassave, *f.* Cassava, the somewhat refined starch of the manioc (when further refined, cassava is known as tapioca).
- Casse, *f.* Case, pan (as, *casse à rôti*, dripping pan). Cassia.
- Casse aromatique. Chinese cinnamon.
- Cassé, *e*, *adj.* Broken, cracked, split (as, *pois cassés*, split peas).
- Casse-noix, casse-noisette, *m.* Nut crackers.
- Casse-poitaine, *m.* Adulterated brandy.
- Casserole, *f.* Copper pan. Saucepan. Skillet. Stewpan. Used for the earthen or metal culinary vessel in which some articles are brought to the table (as *Poussins en casserole*).
- Casserole à soufflé. Souffle pan.

- Casserolé, *e. f.* Saucepanful.
 Cassis, *m.* Black currant. Black currant syrup or liquor.
 Cassolette, *f.* Small casserole (served on the table).
 Casson, *m.* Broken loaf or lump (of sugar). Broken cocoa nibs.
 Cassonade, *f.* Moist sugar (*i. e.* sugar which has not been refined).
 Cassoulette, *f.* A Provence stew.
 Castellane, *f.* A kind of green plum.
 Castelruggero. A white dry wine from Tuscany, Italy.
 Castillan, *e. adj.* Castilian.
 Catawba (sparkling). A well known American wine.
 Castillon. A red Bordeaux wine.
 Cavage, *m.* Cellarage.
 Cavallaro. A dry, deep amber wine from Sicily.
 Cave, *f.* Cellar, cave. The wines contained in a cellar. Also, sometimes, cellaret, etc.
 Caveau, *m.* Wine cellar (formerly a tavern frequented by literateurs). A singing club.
 Caviar, *m.* Caviare (salted roe of sturgeon).
 Cavona. A new flavoring essence.
 Cécube, *m.* A famous wine of the ancients (from a vineyard at Caecubum).
 Cédrat, *m.* Citron.
 Cédrat confit. Candied citron.
 Céléri, *m.* Celery.
 Céléri rave, Celeraiche, *m.* Celeriac, Knob celery (a turnip rooted species of the celery plant).
 Céléri sauvage, céléri des marais, *m.* Smallage.
 Cendre, *f.* Ashes or embers (*cuit sous la cendre*, cooked in the ashes).
 Cent, *adj.* and *noun m.* Hundred.
 Cèpe, ceps, *m.* A wild mushroom.
 Cercelle (or, Sarcelle). Teal duck.
 Cercle, *m.* Circle.
 Céréale, *f.* Cereal.
 Cérès, *f.* Goddess of corn, of agriculture.
 Cerfeuil, *m.* Chervil.
 Cerfeuil musqué. Sweet chervil.
 Cérise, *f.* Cherry.
 Cerises glacées. Candied cherries.
 Aux cérisés. With cherries, cherry sauce.
 Cerise musquée. Musk-cherry.
 Cerisettes, *f. pl.* Dried cherries.
 Cerlenacer. A sweet Austrian wine.
 Cerneau, *m.* Green walnut. The kernel of a green walnut.
 Cerneseker. A white Bohemian wine.
 Cérons. A white Bordeaux wine.
 Certosina. A liqueur from Tuscany (Italy).
 Cervelas, *m.* Savela, Saveloy (sausage).
 Cervelles, *f.* Brains.
 Cerulé, *e. adj.* Cerulean, blue.
 Cesana. A red Italian wine.
 Cévide, *f.* Oats.
 Ceylan, *adj.* Ceylon.
 Chablis, *m.* A still white Burgundy wine.
 Chair, *m.* A shed for storing wines.
 Chair, *f.* Flesh.
 Chair blanche. White meat (veal, poultry, etc.).
 Chair noire. Dark meat.
 Chair à saucisse. Sausage meat.
 Chalet, *m.* Chalet, a Swiss cottage.
 Chaleur, *f.* Heat.
 Chambertin, *m.* Chambertin, a choice Burgundy wine, red and white, still and sparkling.
 Chambord. A department of France. Also, the name of a French nobleman, an authority on lobsters.
 Chambre, *f.* Room.
 Champagne (vin de), *m.* "Champagne" —no other definition is needed! The best known vineyards in the champagne district are in the prefectures of Reims and Epernay.
 Fine champagne. The finest cognac or brandy.
 Champêtre, *adj.* Country, rural.
 Champignon, *m.* Mushroom.
 Champignon de prairie. Field mushroom.
 Agaric champêtre. A common field mushroom.
 Chanci, *e. adj.* Mouldy.

- Chandelaït, *m.* An aniseed cake.
- Chanteau, *m.* A piece of a loaf, a hunch of bread.
- Chanterelle, *f.* A kind of large mushroom.
- Chapelé, *e, pa. p.* Rasped, chipped, backed.
- Chapelure, *f.* Bread crumbs. Dry bread passed through a sieve.
- Chapon, *m.* Capon.
- Chapon de Normandie. A hunch of bread boiled in soup.
- Chapon de Gascogne. A crust of bread rubbed with garlic and put in salad.
- Chaponneau, *m.* Young capon.
- Chapounière, *f.* Stewpan (for fowl or capons).
- Charbon, *m.* Coal cinder (as, *cette viande est en charbon*, this meat is burned to a cinder).
- Charbon de bois, *m.* Charcoal.
- Charbonné, *e, adj.* Burnt, blackened.
- Charbonnée, *f.* Name given in olden times to a rich steak cooked over a bright charcoal fire.
- Charcuterie, *f.* Pork butcher's shop.
- Charcutier-ère, *m. and f.* Pork butcher. A purveyor of cooked and dressed meats.
- Charente. A French province noted for its brandy.
- Charlotte, *f.* Applied to various dessert dishes—as, *Charlotte à la Russe*, *Charlotte Russe*; *Charlotte de pommes, f.*, apple charlotte, etc.
- Charnage, *m.* Flesh days.
- Charnier, *m.* Larder.
- Charnu, *e, adj.* Devoid of skin, fleshy (*fruits charnus*, flesh fruits).
- Chartreuse, *f.* (1) A convent.
- (2) A liqueur (green, yellow, white) made from cinnamon, mace and other herbs and spices. First distilled by the monks of Grande Chartreuse, near Grenoble, France.
- (3) Culinary. First used to mean various kinds of vegetables of fruit, dished up in the shape of goblets set in aspic jelly, but now usually cooked game, etc., cooked and dressed in Chartreuse style either hot or cold.
- Chartreux-se, *adj.* Karthusian.
- Chasse-Cousin, *m.* Bad wine.
- Chasselas. A white raisin.
- Chasse-rage, *f.* Pepper wort.
- Chasselas, *m.* A kind of raisin.
- Chasseur, *m.* Hunter.
- Chasseuse, Chasserresse, *f.* Huntress.
- Chat, *m.* Cat.
- Chat brûlé. A hard winter pear.
- Châtaigne, *f.* Chestnut.
- “ commune. Sweet (or Spanish) chestnut.
- “ du Brésil. Brazil nut.
- “ de terre. Earth nut, pig-nut.
- Château, *m.* Castle, chateau.
- “ Batailly. A red still Bordeaux wine (fifth growth).
- “ Bayle. A white still Bordeaux wine (first growth).
- “ Becker. A red still Bordeaux wine (third growth).
- “ Bel Air. A red Bordeaux wine.
- “ Belgrave. A red still Bordeaux wine (fifth growth).
- “ Bellevue. A red Bordeaux wine.
- “ Beycheville. A red still Bordeaux wine (fourth growth).
- “ Bouliac. A red still Bordeaux wine.
- “ Branaire Duluc. A red still Bordeaux wine (fourth growth).
- “ Brane Cantenac. A red still Bordeaux wine (second growth).
- “ Broustet Nérac. A white still Bordeaux wine (second growth).
- “ Caillou. A white still Bordeaux wine (second growth).
- “ Calon Ségur. A still Bordeaux wine (third growth).
- “ Camensac. A red still Bordeaux wine (fifth growth).

- Château Camponac. A red Bordeaux wine.
- " Cantemerle. A still Bordeaux growth (fifth growth).
- " Cantenac Brown. A red still Bordeaux wine (third growth).
- " Citran. A red Bordeaux wine.
- " Clerc Milon. A red still Bordeaux wine (fifth growth).
- " Climens. A white still Bordeaux wine (first growth).
- " Colon Ségur. A red still Bordeaux wine (third growth).
- " Constance. A red Bordeaux wine.
- " Contemerle. A red still Bordeaux wine (fifth growth).
- " Cos d'Estournel. A still Bordeaux wine (second growth).
- " Cos Labory. A still Bordeaux wine (fifth growth).
- " Coutet. A white still Bordeaux wine (first growth).
- " Croizet Bages. A still Bordeaux wine (fifth growth).
- " d'Alesmeis Becker. A still Bordeaux wine (third growth).
- " d'Arche. A white still Bordeaux wine (second growth).
- " d'Arsac. A red Bordeaux wine.
- " Dauzac. A still Bordeaux wine (fifth growth).
- " Desmerail. A red still Bordeaux wine (third growth).
- " de Fleurennès. A red Bordeaux wine.
- " de Gallan. A red Bordeaux wine.
- " de Germanville. A Bordeaux wine.
- " d'Issan. A red still Bordeaux wine (third growth).
- " de Paveil. A red Bordeaux wine.
- " de Pez. A red Bordeaux wine.
- " de Tastes. A white Bordeaux wine.
- " Dillon. A red Bordeaux wine.
- Château Doisy. A still white Bordeaux wine (second growth).
- " Ducasse Grand Puy. A still Bordeaux wine (fifth growth).
- " Ducru Beaucaillou. A red still Bordeaux wine (second growth).
- " Duhart Milon. A red still Bordeaux wine (fourth growth).
- " Dufort Vivens. A red still Bordeaux wine (second growth).
- " Furrière. A red still Bordeaux wine (third growth).
- " Filhot. A white still Bordeaux wine (second growth).
- " Fongravey Bethmann. A red Bordeaux wine.
- " Giscours. A red still Bordeaux wine (third growth).
- " Grand Puy Lacoste. A still Bordeaux wine (fifth growth).
- " Grillet. A white Burgundy wine.
- " Gruard Larose Sarget. A red still Bordeaux wine (second growth).
- " Guiraud. A white Bordeaux wine.
- " Haut Bages. A red still Bordeaux wine (fifth growth).
- " Haut Barde. A red Bordeaux wine.
- " Haut Brion. A red still Bordeaux wine (first growth).
- " Kirwan. A red still Bordeaux wine (fifth growth).
- " Labarde. A red still Bordeaux wine (fifth growth).
- " Lafitte. A red still Bordeaux wine (first growth).
- " Giscours. A still Bordeaux wine (third growth).
- " La Grange. A red still Bordeaux wine (third growth).
- " La Lagune. A red still Bordeaux wine (third growth).

- Château Lamothe. A white still Bordeaux wine (second growth).
- " Langoa. A still Bordeaux wine (third growth).
- " Larose. A red still Bordeaux wine (first growth).
- " Lascombes. A red still Bordeaux wine (second growth).
- " Latour. A red still Bordeaux wine (first growth).
- " La Tour Blanche. A white still Bordeaux wine (first growth).
- " Laujac. A still red Bordeaux wine.
- " Le Crock. A Bordeaux wine.
- " Leoville Barton. A red still Bordeaux wine (second growth).
- " Leoville Lascases. A red still Bordeaux wine (second growth).
- " Leoville Poyferré. A red still Bordeaux wine (second growth).
- " Le Prieuré. A still Bordeaux wine (fourth growth).
- " Le Tertre. A still Bordeaux wine (fifth growth).
- " Lynch Bages. A red still Bordeaux wine (fifth growth).
- " Lynch Moussas. A red still Bordeaux wine (fifth growth).
- " Maison Blanche. A red Bordeaux wine.
- " Malescot Saint Exupéry. A red still Bordeaux wine (third growth).
- " Malle. A white still Bordeaux wine (second growth).
- " Malleret. A red Bordeaux wine.
- " Marbuzet. A Bordeaux wine.
- " Margaux. A red still Bordeaux wine (first growth).
- " Marquis de Therme. A still Bordeaux wine (fourth growth).
- " Mérin d'Or. A red Bordeaux wine.
- Château Milon-Déjean. A red Bordeaux wine.
- " Mirat. A white still Bordeaux wine (second growth).
- " Montot. A red Bordeaux wine.
- " Montrose. A red still Bordeaux wine (second growth).
- " Mouton d'Armillacq. A red still Bordeaux wine (fifth growth).
- " Mouton Lafite. A red Bordeaux wine.
- " Mouton Rothschild. A red still Bordeaux wine (second growth).
- " Neuf du Pape. A deep colored, heavy bodied wine from the Department of Drome (France).
- " Olivier. A red Bordeaux wine.
- " Palmer. A red still Bordeaux wine (third growth).
- " Pape Clément. A red Bordeaux wine.
- " Pédesclaux. A still Bordeaux wine (fifth growth).
- " Pessac. A red Bordeaux wine.
- " Peyraguey. A white still Bordeaux wine (first growth).
- " Peyxatto. A white still Bordeaux wine (second growth).
- " Phélan-Ségur. A red Bordeaux wine.
- " Pichon Longueville. A red still Bordeaux wine (second growth).
- " Pomys. A red Bordeaux wine.
- " Pontet Canet. A red still Bordeaux wine (fifth growth).
- " Poujet. A red still Bordeaux wine (fourth growth).
- " Rabaud. A white still Bordeaux wine (first growth).
- " Rauzan (Rausan) Gassies. A red still Bordeaux wine (second growth).
- " Rauzan Ségla. A red still Bordeaux wine (second growth).

- Château Rieussec. A white still Bordeaux wine (first growth).
 " Rochet. A red still Bordeaux wine (fourth growth).
 " Romer. A white still Bordeaux wine (second growth).
 " St. Pierre. A red still Bordeaux wine (fourth growth).
 " Salins. A still white wine produced in Alsace-Lorraine.
 " Sauau. A white still Bordeaux wine (second growth).
 " Suduiraut. A white still Bordeaux wine (first growth).
 " Talbot. A red still Bordeaux wine (fourth growth).
 " Tertre. A red still Bordeaux wine (fifth growth).
 " Tivoli. A red Bordeaux wine.
 " Vigneau. A white still Bordeaux wine (first growth).
 " Yquem. A white still Bordeaux wine (first growth).
 Chateaubriand, *m.* A large tenderloin steak, garnished. Named after a French statesman, François René, vicomte de Chateaubriand, a famous writer and epicure.
 Chaud, *e, adj.* Warm, hot.
 Chaudeau, *m.* Caudle. A hot drink. Mulled wine. Also a hot wine sauce.
 Chaud-froid, *m.* Name for various cold entrees. Also, name of sauce with which the meats are coated.
 Chaudière, *f.* Boiler.
 Chaudron, *m.* Kettle. Skillet. Boiler.
 Chauffe-assiettes, *m.* Plate warmer.
 Chauffé, *e, adj.* Heated.
 Chaufferette, *f.* Foot warmer. Chafing dish.
 Chauffroid. See *Chaudfroid*.
 Chausse, *f.* Bag filter. Jelly bag.
 Chaussons, *m.* A kind of French round pies filled with jam. Cake.
 Chebres. A white dry Swiss wine.
 Chef de cuisine, *m.* Chief cook.
 Chef d'oeuvre, *m.* Masterpiece.
 Chélonée, *f.* Turtle. Sea tortoise.
 Chemise, *f.* Chemise. Robe. Skirt. Jacket (of potato).
 Chemisé, *e, pa. p.* Lined (a mould with jelly, forcemeat or paste).
 Chersie, *f.*; Chersite, *m.* Land tortoise.
 Chervis, *m.* Skirret. Chervil.
 Chester, *m.* Cheshire cheese.
 Chevalière (à la). Chevalier (style).
 Chevanne. Chub (a sweet water fish).
 Cheveux, *m. pl.* Hair.
 Cheveux d'ange. A sweetmeat prepared from young carrots.
 Chèvre, *f.* She goat.
 Chevreau, *m.* Kid. Young goat (male).
 Chevrete, *f.* Young goat (female). doe. Also sometimes, large prawn—see *crevette*.
 Chevreuil, *m.* Roebuck. Venison. Deer. (*Quartier de chevreuil*, haunch of venison.)
 Chevreuse, *adj.* Chevreuse (after Claude de Lorraine, duc de Chevreuse, a distinguished statesman of the latter part of the 17th century).
 Chevrillard, *m.* Young roe.
 Chianti. A delicious dry red Italian wine.
 Chiches, *f.* Chick peas.
 Chicon, *m.* Cos lettuce.
 Chicorée, *f.* Chicory, endive.
 Chicorée sauvage. Succory.
 Chiffonnade. Soup herb leaves finely shredded.
 En chiffonnade. Shredded.
 Chincapin, *m.* Small chestnut.
 Chine, *f.* China.
 Chinois, *e, adj.* Chinese.
 Chinois, *m.* Chinese strainer (a pointed strainer with very fine holes). A small candied green orange.
 Chipolata, *f.* A ragout. A small Italian sausage.
 Chiquet, *m.* Driblet, drop.
 Chocolat, *m.* Chocolate.
 Chocolatière, *f.* Chocolate pot.
 Choine, *adj.* (*Pain choine*, white bread.)

- Choisi, *e*, *adj.* Chosen, choice, select.
 Chope, *f.* A large beer glass. Glass of beer.
 Chopine, *f.* Half bottle (an old measure).
 Chorizos. A small Spanish sausage.
 Chou, *m.* Cabbage.
 Choux de Bruxelles. Brussels sprouts.
 Choucroûte, *f.* Sauerkraut.
 Choufleur, *m.* Cauliflower.
 Chou fris  , chou de Savoie. Kale. Savoy cabbage.
 Chou farci. Stuffed cabbage.
 Chou marin. Sea kale.
 Chourave, *m.* Kohlrabi.
 Chou rouge, *m.* Red cabbage.
 Chou vert. Kale.
 Choux    la cr  me. Cream puffs (pastry).
 Chrysanth  me, *m.* Chrysanthemum.
 Chuselan. A French rose colored wine (sweet).
 Ciboule, Ciboulette, *f.* Chive. A small green onion.
 Cidre, *m.* Cider.
 Cigare, *m.* Cigar.
 Cimier, *m.* Saddle, haunch (generally used of venisou).
 Cinname, Cinnamome, *m.* Cinnamon.
 Cisel  , *e*, *adj.* Shredded.
 Citron, *m.* Lemon. Lime.
 Citronat (*German*). Candied lemon.
 Citrone (*German*). Lemon. Citron.
 Citronnat, *m.* Candied lemon peel.
 Citronn  , *e*, *adj.* Flavored with lemon.
 Citronnelle, *f.* A liqueur distilled from citron peels. Citron water. Balm mint.
 Citrouille, *f.* Pumpkin.
 Cive, Civette, *f.* Chive, cive (a species of leek).
 Civet, *m.*; Civette, *f.* Game stew, civet.
 Civet de levraut au sang. Jugged hare.
 Clair, *e*, *adj.* Clear.
 Clair  t, *m.* Light wine. Pale wine. Also, an infusion of aromatic plants with wine, honey and sugar. The English "clare  t" has its origin in this word, but in French it is used only as stated in the preceding definitions.
 Clairette. A still white (sweet) wine from the south of France.
 Clairette Blanche. A sweet white American wine.
 Clairette de Die. A sweet and (when new) sparkling wine made in the south of France. Also a still white Hermitage wine.
 Clamp, *m.* Clamp fish.
 Clarifi  , *e*, *adj.* Clarified, filtered.
 Clayon, *m.* Cheese stand.
 Clevener. A white German wine (from the Baden district).
 Cliss, *f.* A cheese drainer. A wicker.
 Cloche, *f.* Bell, stewpan (for fruit), cover (as, *champignons nouveaux sous cloche*).
 Clos, *m.* Enclosure.
 Clos des Corv  es. A red Burgundy wine.
 Clos de la Mousse. A red Burgundy wine.
 Clos de Maizieres. A red Burgundy wine.
 Clos de Tart. A red Burgundy wine (still).
 Clos de Vougeot. A red Burgundy wine (still and sparkling).
 Clou de girofle, *m.* Clove.
 Clout  , *e*, *adj.* Studded (also see *clouter*). Decorated.
 Clouter. To insert nail shaped pieces of truffle, ham or tongue into fowl, etc.
 Clovis, *m.* Clam (hard).
 Cloy  re. Oyster basket.
 Clup  e, *f.* A genus of fishes, including herring.
 Coagul  , *e*, *adj.* Coagulated, curdled.
 Coca, *m.* Coca (a Peruvian plant).
 Coche, *f.* Sow.
 Cochenille, *f.* Cochineal. Red coloring used for culinary purposes.
 Cochon, *m.* Pig.
 Cochon de lait, *m.* Suckling pig.
 Cochonnaille, *f.* Hog's pudding.
 Cochonnet, *m.* Little pig.

- Coco, *m.* Coconut. Stick licorice water.
- Cocotte, *f.* Small earthen saucepan. As, *poulet en cocotte*.
- Coeur, *m.* Heart.
- Cognac, *m.* Brandy. Name of city in France.
- Cognassier, *m.* Quince tree.
- Coing, *m.* Quince.
- Coinguarde, *f.* A liquor distilled from quinces. Also marmalade made from quinces and grape juice.
- Colares. A red Portuguese wine.
- Colature, *f.* The art of straining.
- Colbert. A clear soup named after Jean Baptiste Colbert, minister of finance under Louis XIV.
- Colcannon. A Scotch dish. Cooked vegetables warmed over.
- Colin, *m.* Colin, Virginian quail.
- Collage, *m.* Clarifying (of wine).
- Collation, *f.* Collation, a light repast.
- Colle gelatine, *f.* Isinglass.
- Collet, *m.* Neck, scrag end (of mutton or veal).
- Colmar, *m.* Colmar, a kind of pear.
- Colombe, *f.* Dove, pigeon.
- Colombier. A dry, ruby colored Swiss wine.
- Colonne, *f.* Column.
- Coloquinte, *f.* A bitter cucumber.
- Coloré, *e, adj.* Colored.
- Colza, *m.* A variety of cabbage from which oil is extracted.
- Come. A pale red, sweetish Greek wine.
- Comestible, *adj.* Edible, esculent.
- Comestibilité, *f.* The quality of being edible.
- Commissaire, *m.* Commissary, steward. As, *Commissaires d'une fête*, stewards of a feast or festival.
- Compagnie, *f.* A gathering. A covey (of partridges).
- Compiegne. A light yeast cake with crystallized fruit.
- Completer. A white dry Swiss wine.
- Compote, *f.* Preserves. Stew (of small birds, fruits in syrup, etc.). As, *compote de pommes*, stewed apples, etc.
- En compote. Stewed. (*Pigeons en compote*).
- Compotier, *m.* Compote dish.
- Conaifesto. A red Portuguese wine.
- Concassé, *e, adj.* Coarsely pounded.
- Concise. A dry ruby colored Swiss wine.
- Concombre, *m.* Cucumber.
- Concorn. A native American wine (red and white).
- Condé, *m.* Name of an illustrious French family. Several soups, desserts and entrees are styled "à la Condé."
- Condiment, *m.* Seasoning, spices, etc.
- Condrieu. A still white wine from the Department of Isère, France.
- Confiserie, *f.* Confectionery.
- Confiseur, *m.* Confectioner.
- Confit, *e, adj.* Preserved, pickled.
- Confiture, *f.* Jam, sweetmeats, etc.
- Congre, *m.* Conger eel. Sea eel.
- Conserves, *f.* Preserves, pickles, sweetmeats.
- Consommé, *m.* Clear bouillon.
- Constancia. A sweet liqueur wine (red and white) made in British South Africa.
- Contentement. Contentment. A lemonade made from oranges and lemons.
- Contourné, *e, adj.* Twisted.
- Contrefilet, *m.* Boned sirloin.
- Convivial, *e, adj.* Convivial, relating to a feast.
- Copeaux, *m.* Shavings. As *pommes de terre en copeaux*, potato shavings.
- Coq, *m.* Cock.
- Coq de boureau, *m.* Mountain cock, mountain grouse.
- Coq de bruyère, *m.* Heath cock.
- Coq d'Inde, *m.* Turkey cock.
- Coquard, *m.* Old cock.
- Coquâtre, *m.* Semi-capon.

- Coque, *f.* Shell (of egg, nuts, etc.).
Oeufs à la coque, boiled eggs.
- Coquelicot, *m.* Corn poppy, wild poppy.
 à la coquelicot. Poppy shaped, or with the appearance of a poppy.
As Oeufs à la coquelicot.
- Coquerelle, *f.*, Coqueret, *m.* A winter cherry.
- Coquetier, *m.* Egg dealer.
- Coquillage, *m.* Shells.
- Coquille, *f.* Scallop, shell (*Huitres sur coquilles*, oysters on shells).
- Corail, *m.* Coral. Lobster coral.
- Corbeille, *f.* Basket.
- Cordon bleu, *m.* An ancient French culinary distinction to very skilful female cooks.
- Cordon rouge, *m.* Culinary distinction granted by an English society to skilful cooks of both sexes and to others celebrated for the invention of valuable articles of food or drink.
- Coret, *m.* Coret, a kind of snail.
- Corette, *f.* Jew's Mallow (an Egyptian herb).
- Coriandre, *f.* Coriander.
- Corinthen (*German*). Currants (dried).
- Corlieu, *m.* Young curlew.
- Corme, *f.* Shad apple. Service berry.
- Corne d'abondance, *f.* Cornucopia. Horn of Plenty.
- Cornel, *m.* The fruit of the cornel tree.
- Corner le diner. To blow the horn or sound the bell for dinner.
- Cornet, *m.* Paper cone. A kind of thin wafer.
- Cornichon, *m.* Gherkin.
- Corps, *m.* Body (applied to a sauce, soup, etc.).
- Corriger. To correct (the flavor of a sauce).
- Cortaillo. A dry ruby colored Swiss wine.
- Corton. A still red Burgundy wine.
- Corvini. A red dry rather harsh Italian wine.
- Corvino. A red dry Italian wine.
- Coryphène, *f.* Coryphene, a kind of bluefish.
- Cosagues, *m.* Mottoes.
- Cos d'Estournel. A red still Bordeaux wine (second growth).
- Cosse, *f.* Shell, husk.
- Costamser. A red dry Swiss wine.
- Costiers. A still red wine from the south of France.
- Côte, *f.* Rib (*Une côte de bœuf*, a rib steak).
- Côtes de porc. Spare ribs.
- Côte (la). A Swiss white wine.
- Côte d'or. A white Burgundy wine.
- Côté, *m.* Side (of beef, etc.).
- Côtelette, *f.* Cutlet. Chop (as, *côtelette de mouton*).
- Cote Rotie. A (still) red Hermitage wine.
- Côtes de Bourg. A red Bordeaux wine.
- Cou, *m.* Neck (front).
- Cou-de-gin de Modène. A kind of Italian sausage.
- Couenne de lard, *f.* Pork rind.
- Cougloff, Kugelhoppf (*German*). A German cake.
- Couler. To cast.
- Coulbiac. A Russian patty.
- Coulis, *m.* (An ancient cooking term). Meat juice. A rich stock.
- Cullis.
- Couloire, *f.*† Strainer, filter, collander.
- Coulon, *m.* Pigeon, dove.
- Coulon de mer, *m.* Sea gull, sea mew.
- Coup, *m.* Blow, stroke.
- Coupe, *f.* Cup, drinking vessel, goblet.
- Coupe St. Jacques. A fruit salad served in punch glasses with vanilla ice cream on top.
- Coupé, *e.* *adj.* Broken, loose, cut.
- Coupe légumes, *m.* Vegetable cutter.
- Coupe pâte, *m.* Pastry cutter.
- Couperet, *m.* Cleaver.
- Coupole, *f.* Cupola.
- Courge, *f.* Squash. Vegetable marrow.
- Courge hiver. Winter squash.

Courlieu, *Curlys, m.* Curlew.
 Courlis, *m.* Doe bird.
 Couronne, *f.* Crown.
 Court-bouillon, *m.* A highly seasoned liquor to cook fish in.
 Couteau, *m.* Knife.
 Coutillade, *f.* Cut, slash.
 Coutiser. To insert small strips or pieces of truffle, ham, etc., into fillets of poultry, etc.
 Couvert, *e, adj.* Covered.
 Couvert de table, *m.* Table cloth and "set up"—spoon, knife, fork, etc.
 Coxal. Haunch bone.
 Crabe, *m.* Crab.
 Crabes d'huître, *m.* Oyster crabs.
 Crabes moux, *m.* Soft shell crabs.
 Crachin, *m.* Fruit of the strawberry tree.
 Cramoisi, *e, adj.* Crimson.
 Crapaudine, *f.* Trussed, frog fashion.
 Craquelin, *m.* Crispet, cracknels.
 Craquelins au gingembre. Ginger snaps.
 Craquement, *m.* Crackling.
 Crèche, *f.* Crib.
 Crécy. Ancient city of France. Also a French general of the 14th century. A soup made of carrots.
 Crémaillère, *f.* Pothook. Also house warming.
 Crémaillon, *m.* Small pothook.
 Crème, *f.* Cream.
 à la crème. With cream, with cream sauce.
 Crème au café. Coffee custard, coffee cream.
 Crème au caramel, *or* Crème renversée. Caramel custard.
 Crème au lait. Custard.
 Crème à la vanille, etc. Vanilla cream, etc.
 Crème Chantilly. Whipped cream flavored with vanilla.
 Crème fouettée. Whipped cream.
 Crème de menthe. A liqueur from peppermint balm and other spices and roots.
 Crème de moka. A liqueur from coffee and bitter almonds.
 Crème de tartre. Cream of tartar.

Crément, *adj.* Moderately sparkling (of champagne).
 Crémérie, *f.* Dairy, cream shop.
 Crémeux, *se, adj.* Creamy.
 Créole, *adj.* Creole.
 Crêpe, *f.* Pancake.
 Crepine, *f.* Caul, cawl.
 Crépinette, *f.* A flat sausage.
 Cresson, *m.* Cress. Watercress.
 Cresson d'eau, de ruisseau, de fontaine. Watercress.
 Cresson alénois, *m.* Peppergrass, pepperwort.
 Crêtes, *f.* Combs.
 Crêtes de coq. Cock's combs.
 Creux, *se, adj.* Hollow. As, *croute creuse*, hollow crust.
 Crever. To burst or crack (generally used for rice).
 Crevette, *f.* Shrimp. Prawn.
 Criadera. That part of the Bodega in which wines are kept until they have developed sufficiently.
 Cristallisé, *e, pa. p.* Crystalized (of fruits).
 Croissant, *m.* Crescent. Shape of a bread roll. Also applied to confectionery.
 Crouesquis, *m.* Russian or Polish croquette.
 Croquant, *e, adj.* Crisp, crackling.
 Croquante, *f.* A cake, baked crisp.
 Croquenbouche, *f.* A term applied to some kinds of crisp pastry (as, *Croquenbouche de fraises*, baked strawberry puffs). Large set pieces for suppers or dinners covered with boiled sugar to give them a brilliant appearance.
 Croquet, *m.* A crisp biscuit.
 Croquettes, *f.* A mince of fowl, meats, etc., made into shapes and fried.
 Croquignole, *f.* Crackling.
 Croquignolles. A kind of fondant of the same composition as *croque-en-bouche*.
 Croustades, *f. pl.* Crusts. Shapes of bread fried, used to serve game, etc. Edible entree cases. Also as *Croustade de pommes, Rouennaise*, apple crust, Rouen fashion.

Croustillant, *m.* Anything crispy and crusty.
 Croustille, *f.* Small crust (of pastry, etc.).
 Croûte, *f.* Crust. *In plural*, sippets (for soup).
 Croûte-au-pot, *f.* A vegetable soup with bread crusts.
 Croûton, *m.* Crust. Thin slices of bread cut into shapes and fried.
 Croûtonné, *e, pa. p.* Garnished with crusts.
 Croznovano. A white Roumanian wine.
 Cru, *e, adj.* Raw. Uncooked.
 Cruche, *f.* Pitcher.
 Cruchon, *m.* Small jug.
 Crustacés, *m. pl.* Shellfish.
 De crustacés, crustacé, e, adj.
 Crustacean.
 Cubain, *e, adj.* Cuban.
 Cueilloir, *m.* Fruit basket.
 Cuidier, *m.* Small fruit basket.
 Cuillères de cuisine, *f.* Kitchen spoons. Soup and gravy ladles.
 Cuillère, Cuiller, *f.* Spoon.
 Cuillerée, *f.* Spoonful.
 Cuisine, *f.* Kitchen. *Faire la cuisine*, to cook or dress victuals.
 Cuisseau de veau, *m.* Leg of veal.
 Cuisinier-ère, *m. and f.* Cook.
 Cuisse, *f.* Leg.
 Cuisson, *f.* Time required for cooking. Also, stock or broth.
 Cuissot, *m.* Leg (haunch).
 Cuit, *e, adj.* Cooked.
 Cul, *m.* Bottom. (*Culs d'artichauts*, Artichoke bottoms.)
 Culinare, *adj.* Culinary. Applied to anything connected with the kitchen or the art of cooking.
 Culotte, *f.* Rump. Aitchbone (of beef).
 Cumberland. An English nobleman to whom was dedicated "Cumberland Sauce," prepared with currant jelly, English mustard, orange juice, etc., and served principally with game and cold meats.
 Cumin, *m.* Caraway seed.

Curacao. Curacoa, a liqueur from orange skins, cinnamon and mace.
 Curcuma, *m.* Turmeric.
 Cure-dent, *m.* Toothpick.
 Currie, *m.* Curry powder.
 Cygne, *m.* Swan.
 Cymling, *f.* Summer squash.
 Cynthiana. A native American wine (red).

D

Dacarella. An amber color wine from Sicily.
 Dachs (*German*). Badger.
 Daim, *e.* Buck. deer.
 Dais, *m.* Dais. A raised floor or platform on which is placed the "table d'honneur" at a banquet.
 Damas, *m.* Damson plum.
 Damassé, *e, adj.†* With plum garnishing.
 Dame, *f.* Lady.
 Dame-Jeanne, *f.* Demijohn.
 Dampf (*German*). Steam.
 Dampfnudeln (*Ger.*). Dampfnoodles. puff (or yeast) dumplings.
 Dampfnouilles, *f.* Dampfnoodles.
 Danois, *e, adj.* Danish.
 Dans. In (seldom used for menu purposes. Use *en* instead).
 Dariole, *f.* Cream tartlet, cream cake, custard.
 Moule à dariole. Dariole mould.
 Darne, *f.* A slice. A thick cut (of salmon or cod).
 D'Artois, *m.* A kind of French pastry. Pastry with jam.
 Datte, *f.* Date (fruit).
 Datteln (*German*). Dates.
 Dattenberger. A red Rhine wine.
 Daube, *f.* Way of serving a Provincial stew. As, *Boeuf en daube*.
 Dauber. To stew with spices.

- Daubière, *f.* Stewpan in which a Provincial stew is cooked.
- Dauphin, *m.* Dauphin (former hereditary title of the heir to the French throne). Dolphin.
- à la Dauphine. Garnishing of Dauphin potatoes.
- Daurade. (See *dorade*.)
- De, *singular*; Des, *plural*. Of (*de venaison*, of venison, venison).
- Dé, *m.* Dice. Cube.
- en dés. In dice, diced.
- Débarder. To take off, to free from, larding pork.
- Débit, *m.* Shop.
- Déborder. To overflow, to run over.
- Débouché, *e, pa. p.* Uncorked.
- Débouillé, *e, pa. p.* Boiled down. As, *Une sauce débouillée*, a sauce boiled down until freed from scum.
- Débouché, *e, pa. p.* Uncorked.
- Déboutonner. To loosen. To facilitate digestion.
- Débridér. To untruss.
- Débris, *m.* Leavings (the *débris* after a dinner or wedding reception; *marons débris*, broken pieces of chestnuts).
- Décanter. To decant.
- Déchets, *m.* Leavings from a table.
- Déchiqueter. To cut up (a fowl). To slash (flesh).
- Décoiffer. To uncap, to uncork.
- Décoller. To cut the head off (fish).
- Décoré, *e, adj.* Decorated (as a salmon, galantine, etc.).
- Décuver. To put wine into casks.
- Défeuillé, *e, adj.* Leafless.
- Défourner. To remove pastry from the oven.
- Dégat, *m.* Waste of fuel or food.
- Dégarni, *e, adj.* Ungarnished.
- Dégeler. To thaw out frozen provisions.
- Déglacer. To moisten with liquid a pan in which meat has been cooked.
- Dégout. Dislike, distaste (to or for a certain drink or dish).
- Dégraissé, *e, pa. p.* Fat taken off.
- Dégrapper. To pick from the bunch (fruit).
- Déguenillé, *e, pa. p.* Torn in pieces.
- Déguisé, *e, adj.* Disguised.
- Dégustateur. A professional taster of wines and liquors.
- Dégustation, *f.* Action of tasting.
- Deidesheimer. A German white wine.
- Déjeuner, *m.* Breakfast.
- Déjeuner à la fourchette. Luncheon.
- Delaware. A native American wine (white).
- Délayé, *e, adj.* Diluted.
- Délicieux, *adj.* Delicious. Also, name of a fancy dessert.
- Délié, *e, adj.* Diluted. Thinned.
- Demi, *e, adj.* Half.
- En demi-deuil, *m.* Half mourning.
- Black and white. Potato and truffle salad.
- Demidoff (Anatol). A Russian diplomat and renowned gourmet. Several dishes are named after him.
- Demi-glace, *f.* A brown sauce.
- Demi-marque, *f.* Inferior quality of wine.
- Demi-tasse, *f.* Half cup. A current expression for a small cup of black coffee (*Café noir*).
- Démoulé, *e, pa. p.* Unmoulded.
- Dénervé, *e, pa. p.* Meat freed from sinews, etc.
- Dent-de-lion, *m.* Dandelion.
- Dentelé, *e, adj.* Pinked.
- Dénué, *e, adj.* Uncovered. Carved.
- Dépecé, *e, pa. p.* Carved, cut in pieces.
- Déplumé, *e, adj.* Plucked.
- Déposer. To leave a deposit (of wines, etc.).
- Dépouillé, *e, adj.* Stripped. Skinned.
- Des. Plural of *de*.
- Désalterer. To quench the thirst.
- Désassaisonner. To take out the seasoning.
- Deselay. A white, strong aromatic Swiss wine.
- D'Esclignac. A French nobleman. A clear soup is named after him.
- Désossé, *e, adj.* Boned. Boneless.
- Dessalé, *e, adj.* Unsalted.
- Dessécher. To dry out. To stir a purée, pulp or paste with a wooden

- spoon while on the fire, until the humidity is evaporated.
- Desséché, *e*, *adj.* Dried (also see *dessécher*).
- Dessert, *m.* Fruits, sweetmeats, etc.
- Desserte, *m.* The remains of a meal.
- Desservir. To take dishes away from a table.
- Détériorer. To spoil, deteriorate (of provisions).
- Détrempe, *f.* The preliminary dough when making puff paste.
- Détroussé, *e*, *adj.* Untrussed.
- Deuil, *m.* Mourning.
- Dévorant. Ravenous, voracious (applied to eating or appetite).
- Dholl, Dhall. A kind of pulse much used in India.
- Diabole, à la diable. Deviled (applied to dishes with sharp and hot seasoning).
- Diablotins, *m.* Small deviled crusts. Also, chocolate drops.
- Diavolini (*Italian*). Small deviled rice or farina cakes, fried.
- Diedesheimer. A white Rhine wine.
- Diète, *f.* Diet.
- Digérer. To digest.
- Digestion, *f.* Digestion.
- Dill (*German*). Dill (pickle).
- Dinde, *f.* Turkey.
- Dindon, *m.* Turkey (cock).
- Dindonneau, *m.* Young turkey.
- Diner, *m.* Dinner. Dinner party.
- Diner en ville. To dine out.
- Diner maigre, *m.* A dinner without meats. Fish dinner.
- Diplomatique, *adj.* Diplomatic.
- Distillation, *f.* The art of distilling spirits.
- Dodu, *e*, *adj.* Plump.
- Dolcetto. A red dry Italian wine.
- Dolmas. A Turkish dish of chopped meat wrapped in fig leaves and stewed.
- Domestique, *adj.* Domestic. Tame.
- Dominant, *e*, *adj.* Predominant (as of one of several flavors or garnishes).
- Domino, *m.* Domino. Small cake in shape of domino.
- Dorade, Daurade, *f.* John Dory, a sea fish, resembling the bleak.
- Doré, *e*, *adj.* Gilt. Brushed with beaten yolks.
- Dormant surtout le table. Decorative objects left on the table to the end of a meal.
- Dorure, *f.* Beaten egg yolk (to brush with).
- Dos, *m.* Back, saddle.
- Dos Rayas. A cheap grade of sherry.
- Double, *m.* Double.
- Double Palma. Same as *Palma* but more developed.
- Doubler. To double. (*Doubler un fond*, to make a double bottom.)
- Douce-amère, *f.* Bittersweet.
- Doucette, *f.* Corn salad. Feticuce.
- Douceur, *f.* Sweetness.
- Donilles, *f.* Tubes adjusted in the pastry bag for decorating.
- Doux-ce, *adj.* Sweet.
- Doyenne, *m.* Doyenne, Dean's pear (a kind of Autumn pear).
- Dragée, *f.* Candy. Sugar plum.
- Drapeau, *m.* Flag.
- Drèche, *f.* Malt.
- Dresser la table. To set the table.
- Duc, *m.* Duke.
- Duchesse, *f.* Duchess (name often applied to a favorite style of potatoes and other dishes).
- Duerkheimer. A white Rhine wine.
- Dugléré. A famous French chef who invented the method of serving sole still known by his name and also "Potatoes Anna."
- Dumas (Alexander). A noted French author, of renown also as an epicure and a clever amateur cook.
- Dunsten (*German*). Braising.
- Dur, *e*, *adj.* Hard.
- Durand. A distinguished French chef, the author of several culinary works.
- Durchsichtig (*Ger.*) - Transparent.
- D'Uxelles. A French nobleman. A sauce. A mixture of chopped mushrooms, shallots, parsley, etc., used for flavoring and stuffing.
- Dyspepsie, *f.* Dyspepsia, indigestion.

E

- Eau, *f.* Water.
- Eau de vie, *f.* Spirits of wine.
Brandy.
à l'eau de vie. Brandied, with brandy.
- Eau de vie, Dantzig. A liqueur from various species and seeds.
- Eau de vie de prunelle. Sloe gin.
- Ébarber. To remove the beard from oysters.
- Ebernburger. A white Rhine wine.
- Ébullition, *f.* Boiling point. (*Chauffer à l'ébullition*, to heat to the boiling point).
- Écaille, *f.* Shell. Scale.
- Écaillé, *e, pa. p.* Scaled (of fish).
Opened (of oysters or clams).
- Écarlate, *f.* Scarlet.
- Écartelé, *e, adj.* Quartered.
- Échalotte, *f.* Shallot. Eschalot.
- Échaudé, *m.* A small cake.
- Échaudé, *e, pa. p.* Steeped in boiling water. scalded.
- Échaudoir, *m.* Scalding vat.
- Échine, *f.* Chine (of pork, etc.), the loin and a few rack chops.
- Échinon, *m.* Cheese mould.
- Éclair, *f.* A French pastry filled with cream.
- Économe, *m. and f.* Steward, stewardess.
- Économique, *adj.* Economical.
- Écorce, *f.* Outer skin. Peel. Pellicle.
- Écossais, *e, adj.* Scotch.
- Écrémé, *e, adj.* Skimmed. Without cream.
- Écrêté, *e, adj.* Combless.
- Écrevisse, *f.* Crayfish.
- Écrouté, *e, adj.* Crustless.
- Écuëlle, *f.* Dish, basin, bowl, porringer.
- Écuille à piquer. Larding needle.
- Écumant, *e, adj.* Frothy, foamy.
- Écume, *f.* Scum, foam, froth.
- Écumé, *e, adj.* Skimmed.
- Écureuil, *m.* Squirrel.
- Écuyer, *m.* Equerry. In olden times, the title given to cooks.
- Écuyer tranchant, *m.* Carver.
- Effilé, *e, adj.* Shredded.
- Effondrer. To draw (a fowl). To gut (fish).
- Églefin, *m.* Haddock.
- Égouté, *pa. p.* Drained.
- Égrené, *e, pa. p.* Shelled (grain or corn).
- Égweiler. To break the neck off a bottle.
- Égyptien-ne, *adj.* Egyptian.
- Eiblingen. A white Rhine wine.
- Eichberger. A sweet white Austrian wine.
- Ei, eier (plural), *German.* Egg, eggs.
- Eier punch (*German*). Egg punch.
- Eiertränk (*German*). Egg nog.
- Eierkuchen (*German*). Omelette.
- Eierpflanze (*German*). Egg plant.
- Ein, *m.* Eine, *f.* A, an, one.
- Einfach (*German*). Plain.
- Eingebrustet (*German*). Breaded.
- Eingemacht (*German*). Preserved, pickled.
- Eingemachtes (*German*). Preserves, pickles.
- Eingesalzen (*German*). Salted.
- Einzumachen (*German*). To preserve (as, *Brombeeren einzumachen*).
- Eisenberger (*German*). A white Hungarian wine.
- Eiskuchen (*German*). New Year's cake.
- Ekneck cataif. A Turkish dish of calves' feet.
- Élan, *m.* Moose.
- Élaterie, *f.* Elaterium, a kind of fruit.
- Élite, *adj.* Select.
- Élixir, *m.* Elixir.
- Elmassia. A Turkish dish, made from calves' feet.
- Elviller Sonnenberg. A white Rhine wine.
- Embrochement, *m.* Spitting (of a fowl).
- Émiette, *e, adj.* Crumbed.
- Émincé, *e, adj.* Cut in thin slices

- (also sometimes, but incorrectly, "minced").
- Émincé, *f.* Sliced meat heated in sauce.
- Emmenthaler (*German*). Swiss cheese.
- Emmiellé, *e, pa. p.* Sweetened with honey.
- Émonder. To steep in boiling water.
To clean (*Émonder des amandes*, to skin almonds).
- Emplumé, *e, adj.* Plumed.
- Empois, *m.* Starch.
- Empourprir. To color (grapes) with purple.
- En. (1) in. *As, consommé en tasse*, consomme in cup.
(2) As "in the shape or form of."
(*As, pointes d'asperges en petits pois*, asparagus tips as peas).
- Encapuchonné, *e, adj.* Covered.
- Encroûté, *e, adj.* Encrusted.
- Endimanché, *e, adj.* Gayly attired.
- Endivien, Endiviengemüse (*German*). Endives.
- Enfariné, *e, adj.* Dusted with flour.
- Englischer (*German*). English.
- Entame, *f.* Outside slice. First cut.
- Ente (*German*). Duck.
- Entier-ère, *adj.* Whole. Entire.
- Entonnoir, *m.* Funnel.
- Entrailles, *f. pl.* Entrails.
- Entrecôte, *f.* Rib steak. Sirloin steak.
- Entrée, *f.* Made dish. Dishes "made up" in the kitchen—they may be of fish, butcher's meat, poultry or game. Title (used in singular or plural according to circumstances) of course of "made" dish or dishes.
- Entrelardé, *e, adj.* Marbled texture of meat. Meat with streaks of fat through it.
- Entremet, *m.* (generally used in plural, *entremets*). In America, generally used as a title for the course of sweet dishes. The French kitchen though recognizes two kinds of entremets—*entremets de douceur*, a course of sweet dishes, and *entremets de légumes*, a course of vegetables served by themselves (as quite customary in France).
- Entrepôt, *m.* Bonded warehouse (for wines and liquors).
- Entronconné, *e, adj.* Truncated.
- Enuclé, *e, adj.* Stoned.
- Enzerdorfer. A white Austrian wine.
- Épais-se, *adj.* Thick.
- Épargne, *f.* Saving. Frugality.
- Épaule, *f.* Shoulder.
- Épépiné, *e, pa. p.* Freed from seeds.
- Éperlan, *m.* Smelt.
- Épernay. See *champagne*.
- Épervier, *m.* Sparrow hawk.
- Épi, *m.* Ear of corn.
- Épice, *f.* Spice.
- Épicerie, *f.* Grocery store.
- Épicurien-ne, *adj.* Epicurean.
- Épigramme, *m.* Entree dish. Small fillet of poultry, game or lamb.
- Épinards, *m.* Spinach (always used in the plural in French).
- Épines vinettes, *f.* Barberries.
- Épluché, *e, pa. p.* Peeled (vegetables).
- Epanner. A white Austrian wine (German Tyrol district).
- Épuré, *e, adj.* Purified.
- Équipé, *e, pa. p.* Equipped.
- Érable, *m.* Maple tree.
Sirop d'érable. Maple syrup.
Sucre d'érable. Maple sugar.
- Éraflé, *e, pa. p.* Slit open.
- Erbacher Auslese. A white Rhine wine.
- Erbametto. A red dry Italian wine.
- Erdbeeren (*German*). Strawberries.
- Erbsen (*German*). Peas.
Erdbeerpunch (*German*). Strawberry punch.
- Erlauer. A light bodied red Hungarian wine.
- Ermellicker Bratenwein. A white Hungarian wine.
- Ermitage (Hermitage), *m.* Name of a well known class of French wines.
- Escabescia. A Spanish dish of part-ridges highly seasoned.
- Escalope*, *f.*, Escaloppe. Collop. Thin slice.
- Escalopé, *e, pa. p.* Cut thin.
- Escargot, *m.* Snail.

Escarole, *f.* Chicory. Broad-leaved endive.

Eschendorfer. A still white German wine from the Main valley.

Espagnol, *e, adj.* Spanish.

Espagnole. A rich brown sauce (one of the fundamental sauces).

Espanade, *f.* A Spanish patty.

Essence, *f.* Essence.

Essenz, *f.* (*German*). Essence. Term applied to the best quality of Hungarian wine.

Estargel. A still red sweet wine from the South of France.

Esterlin, *m.* The 20th part of an ounce.

Estival, *e, adj.* Summer-like.

Estomac, *m.* Stomach. Breast (as, *Estomacs de poulet*, chicken breasts).

Etouffade (also, *étouffade*), *f.* Pot roast.

Estragon, *m.* Tarragon (a plant used for pickles and salads).

Esturgeon, *m.* Sturgeon.

Et. And.

Étamine, *f.* Tammy-cloth.

Été, *m.* Summer.

Étendard, *m.* Standard.

Étoiles, *f. pl.* Stars.

Étouffé, *e, adj.* See *etuvé*.

Étourneau, *m.* Starling.

Étuvé, *e, adj.*, à l'étuvée. Braised, steamed, stewed. As, *Du veau à l'étuvée*, stewed veal.

Eucharistie, *f.* The Lord's Supper.

Européen, *ne, adj.* European.

Éventail, *m.* Fan.

Évêque, *m.* Bishop.

Exprimé, *e, pa. p.* Squeezed out, pressed out (the juice from fruit, etc.).

Exquis, *m. pl.* "Exquisites" (small fancy cakes).

Extra-fin, *adj.* Of the best quality.

Extrait, *m.* Extract. As, *Extrait de viande*, meat extract.

F

Fabrication, *f.* Manufacture, making. As, *Fabrication du pain*, bread making.

Facile, *adj.* Easy.

Façon, *m.* Fashion. Style.

Façonné, *e, pa. p.* Shaped.

Factice, *adj.* Artificial.

Fadennudeln (*German*). Vermicelli.

Fagot, *m.* Bunch.

Faïence, *f.* Earthenware, crockery.

Faim, *f.* Hunger.

Faine, *f.* Beechnut.

Faire revenir. To partly fry. Slightly browned without actually cooking.

Faire suer. To moisten the meat (in a covered saucepan) by its own juice.

Faire pincer. To color meat with sliced vegetables in a closed saucepan.

Faisan, *m.*, Faisane, *f.* Pheasant.

Faisan doré. Golden pheasant.

Faisan noir. Heath cock.

Faisané, *e, adj.* Game flavored.

Faisandeau, *m.* Young pheasant.

Faisceau, *m.* Bundle.

Falerno. A red, rather sweet wine from the south of Italy.

Falerno Faustiana. A white wine from the south of Italy.

Falkensteiner. A red Austrian wine.

Famille, *f.* Family.

En famille. Family style.

Fanchonnettes, *f.* Small custard tartlets.

Fantaisie, *f.* Fancy design.

De fantaisie. Fanciful. As, *glace de fantaisie*, fancy ice cream.

Faön, *m.* Fawn, deer.

Farce, *f.* Stuffing. Forcemeat.

"à gratin. Forcemeat of chicken livers and spices.

- Farce cuite. Cooked forcemeat.
 " de poisson. Fish forcemeat.
 " de veau. Veal forcemeat.
 " de volaille. Chicken forcemeat.
 Farci, *e*, *adj.* Stuffed.
 Farine, *f.* Flour.
 Fariné, *e*, *adj.* Powdered with flour.
 Faro, *m.* A light Belgian beer. A red Portuguese wine.
 Fasan (*German*). Pheasant.
 Fascine, *f.* Bundle.
 Faséole, *f.* Kidney bean.
 Fatras, *m.* Assortment. Medley. Trash.
 Faubonne, *f.* A vegetable puree soup.
 Faucon, *m.* Falcon.
 Fauillé, *e*, *adj.* Sewed.
 Fauve, *adj.* Fawn color.
 Faux-se, *adj.* Mock, false. *As, tortue fausse*, mock turtle.
 Faux filet. Boned sirloin minus the tenderloin.
 Favergo. A dry, ruby colored Swiss wine.
 Faveux-se, *adj.* Honey combed.
 Fayol, *m.* A French kidney bean.
 Fécule, *f.* Fecula. Starch.
 Fécule de maïs. Cornstarch.
 Feen Butter (*German*). Fairy butter.
 Feigen (*German*). Figs.
 Feldhuhn (*German*). Prairie chicken.
 Félé, *e*, *adj.* Cracked.
 Femelle, *adj.* Female. Hen (of birds).
 Femme, *f.* Woman.
 Fenchel (*German*). Fennel.
 Fendre. To split. (*Fendre un poulet pour griller*, to split a chicken for broiling).
 Fendu, *e*, *adj.* Split. Slit open.
 Fenquil, *m.* Fennel (an aromatic plant).
 Fenouillette, *f.* A variety of apple.
 Fenugrec, *m.* Fenugreek.
 Ferdistan. A sweet Persian wine (red and white).
 Fermentation, *f.* Fermentation.
 Fermenté, *e*, *pa. p.* Fermented.
 Fermier-ère, *m.* and *f.* Farmer.
 Fête, *f.*, Festin, *m.* Feast, banquet.
 Fête champêtre, *f.* Garden party.
 Fettwürfel (*German*). Cracklings.
 Feuillage, *m.* Foliage.
 Feuillantine, *f.* A kind of pastry.
 Feuille, *f.* Leaf.
 Feuillé, *e*, *adj.* With leaf garnishing.
 Feuilletage, *m.*, Pâte feuilletée, *f.* Puff paste.
 Feuilleté, *e*, *adj.* Made of puff paste.
 Feuilletés. Small puff paste cakes.
 Feuillette, *f.* A wine cask containing about 30 gallons.
 Fèves, *f.* Beans.
 fèves des marais, fèves grosses. Broad beans.
 fèves de haricot. Kidney beans.
 gâteau de la fève. Bean cake.
 Féveroles. Small string beans.
 Ficelé, *e*; à la ficelle. Tied with string.
 Ficelle, *f.* String. Cord.
 Fidelini (*Italian*). A kind of vermicelli paste.
 Fiel, *m.* Gall. Anything very bitter.
 Figaro. Name of a cold sauce (Mayonnaise and tomato mixed).
 Figue, *f.* Fig.
 Filadière, *f.* A small flat bottomed fish boat.
 Filé, *e*, *adj.* Spun (as, *sucre filé*, spun sugar). Stringed (as *aux oeufs filés*, with stringed eggs).
 Filet, *m.* Fillet. Tenderloin.
 Filet de bœuf. Fillet of beef. Sometimes used, but incorrectly, for tenderloin steak.
 Filtré, *e*, *pa. p.* Filtered.
 Fin, *e*, *adj.* As, *aux fines herbes*, with fine herbs.
 Financière (à la). Financier (style). A very rich sauce.
 Fino. Term applied to sherry from its 5th to 8th year.
 Fisch (*German*). Fish.
 Flacon, *m.* A small bottle. Flask.
 Flageolet, *m.* Flageolet bean.
 Flair, *m.* Scent, smell.
 Flamand, *e*, *adj.* Flemish.
 Flambé, *e*, *adj.* Singed. Burned (as, *Flambé au cognac*, burned with brandy).

- Flammeri, *m.* Cold farina pudding.
- Flan, *m.* Flawn, French pie without crust.
- Flan à la crème. Cup custard.
- Flanc, Flanchet, *m.* Flank (of beef or codfish).
- Flaquée, *f.* A dash (of liquid).
- Flasque, *adj.* Flabby (of flesh, etc.).
- Fleisch (*German*). Meat.
- Fleischbrühe (*German*). Bouillon, broth.
- Fleischextrakt (*German*). Meat extract.
- Fleischkäse (*German*). Head cheese.
- Fleischpolster (*German*). Force meat balls.
- Flétan, grand flétan, *m.* Halibut.
- Fleur, *f.* Flower.
- Fleurage, *m.* Grits, oats coarsely ground.
- Fleurette, *f.* A culinary term for a cream sauce (seldom used).
- Fleurion, *m.* A crust ornament. Puff paste crust used for garnishing.
- Fleurette, *f.* A cream sauce.
- Fleury (André de). A French statesman after whom several dishes were named.
- Florac. A still red sweet wine from the South of France.
- Florentin, *e, adj.* Florentine.
- Flunder (*German*). Flounder.
- Flute, *f.* Finger roll. Long flute shaped roll (eaten at breakfast).
- Foi, *f.* Faith.
- Foie, *m.* Liver. As, *Foie de veau*, calf's liver.
- Foie-gras, *m.* Fat liver. In ordinary use, means "fat goose liver."
- Foncé, *e, adj.* Dark colored.
- Foncé, *e, pa. p.* Lined, bottomed (as a mould with paste).
- Fond, *m.* (1) Bottom.
- (2) Stock. As, *fond à potage*, soup stock; *fond blanc*, white gravy.
- (3) Jacket. As, *marmite avec double fond*, kettle with double jacket.
- Fondant. Icing.
- Fondant, *e, adj.* Melting.
- Fondu, *e, adj.* Melted.
- Fondue, *f.* Melted cheese and eggs.
- Fondue au fromage. Welsh rarebit.
- Fongine, *f.* The fleshy part of mushrooms.
- Fontaine, *f.* Fountain. Spring (*Faire une fontaine*, to make a hollow in the flour on the table or in the bowl).
- Fontange, *f.* Ribbon. Bow. Name of crusts.
- Forelle (*German*). Trout, brook trout.
- Forestier-ière, *adj.* Forest (style).
- Forli. A red Italian wine.
- Form (*German*). Mold.
- Forme, *f.* Figure, shape.
- Formé, *e, pa. p.* Shaped.
- Forster. A white Rhine wine.
- Fouetté, *e, pa. p.* Whipped.
- Four, *m.* Oven.
- au four. Baked.
- Fouge, *f.* A root much sought by wild boars.
- Fouille-au-pot, *m.* Scullion boy.
- Fouleur, *m.* Wine presser.
- Fourchette, *f.* Fork.
- Fourneau, *m.* Range.
- Fournier-ère. Oven man or woman. Public baker.
- Fournisseur, *m.* Tradesman, purveyor.
- Fourniture, *f.* This word comprises all sorts of herbs used for salads—as chives, tarragon, chervil, etc.
- Fourré, *adj.* Filled. Stuffed.
- Frai, *m.* Spawn. Roe (eggs) of fish, frogs, etc.
- Frais, Fraîche, *adj.* Fresh (of provisions, etc.).
- Fraise, *f.* Strawberry. Also, crow, the mesentery of a calf or lamb, the fleshy excrescence under the throat of a turkey (*Fraises d'agneau*, lamb's crows).
- Fraises des Alpes, or Fraises des quatre saisons. Alpine strawberries.
- Gâteau aux fraises. Strawberry short cake.
- Fraisure, *f.* Haslets. Lights. As, *Fraisure d'agneau*, lamb's haslets or lights.

- Framboise, *f.* Raspberry.
 aux framboises. With raspberries.
 framboisé, *e, pa. p.* With raspberry flavor.
- Français, *e, adj.* French.
- Francatelli. Name of a noted chef.
- Francatu, *m.* A russet apple.
- Frangé, *f.* Fringe.
- Frangipane, *f.* A pastry cream.
 Named after Frangipani, a clever Italian pastry cook.
- Frankfort. A German city noted for sausages (*Saucisses de Frankfort*).
- Frankfurter Knackwürstchen (*German*). Frankfurter sausages.
- Französisch (*German*). French.
- Französischer Brauntwein (*German*). Cognac.
- Frappé, *e, adj.* Chilled. Partly frozen.
- Frégate, *f.* A large tropical sea fowl.
- Fréquini, *m.* A sort of cask.
- Fresa. A red dry Italian wine.
- Frésage, *f.* White owl. Barn owl.
- Frétin, *m.* Panfish. Small fish.
- Friand, *m.* An epicure.
- Friand, *e, adj.* Choice. Dainty.
- Friandises, *f.* Small dainties.
- Fricadelle, *f.* Meat ball.
- Fricandeau, *m.* Larded cushion or kernel of veal.
- Fricassé, *e, adj.* Fricasseed.
- Fricassée, *f.* Fricassee (a stew with white sauce).
- Fricassee (*German*). Stew.
- Fricot, *m.* A vulgar expression for a dish of meat.
- Frigard, *m.* Frickled herring.
- Frioterie, *f.* A dainty bit.
- Fripe, *f.* Anything eaten on bread (as butter, jam, etc.).
- Fripe-sauce, *m.* A bad cook.
- Frisch (*German*). Fresh.
- Frisé, *e, adj.* Curled. As, *Chour frisés*, Curled (savoy) cabbage.
- Frit, *e, adj.* Fried.
- Fritôt, *m.* Meat dipped in frying batter and fried.
- Frittata (*Italian*). Fritter.
- Friture, *f.* Food to be fried. Also fat used for frying.
- Froid, *e, adj.* Cold.
- Fromage, *m.* Cheese.
- “ de cochon. Brawn.
- “ à la crème. Cream cheese.
- “ glacé. Ancient expression for a dish of ice cream or frozen pudding.
- “ gras. Rich cheese.
- “ mou. Soft cheese.
- “ de porc. Head cheese.
- Fromageon, *m.* Marshmallow.
- Froment, *m.* Wheat.
- Froment barbu. German rice.
- Froment des Indes, d’Espagne, de Turquie. Indian corn, maize.
- Pain de froment. Wheaten bread.
- Fromentée, *f.* Frumenty; wheat boiled in milk.
- Fronsac. A red Bordeaux wine.
- Frontignan. A still red wine from the South of France.
- Frosch, *m.* (*German*). Frog.
- Frottée, *f.* Buttered bread rubbed with garlic.
- Frucht, *f.* (*German*). Fruit.
- Frugal, *e, adj.* Frugal, moderate.
- Fruit, *m.* Fruit.
- Frutille, *f.* A Chili strawberry.
- Fülle (*German*). Force meat.
- Fumé, *e, pa. p.* Smoked (hams and bacon).
- Fumée, *f.* Smoke.
- Fumet. Essence. Stock. Flavor (of fish or game). *Sauce au fumet de gibier*, sauce with essence of game.
- Fumigation, *f.* Smoking (of meat).
- Für (*German*). For.
- Furis d’Ischia. A white wine from the South of Italy.
- Fusion, *f.* Act of melting.
- Fusionné, *e, pa. p.* Blended (whisky).

G

- Gade, *m.* Codfish.
- Gagnage, *m.* Pasture. Feeding place (of pheasants, etc.).
- Gährung (*German*). Fermentation.
- Gala, *m.* Feast, banquet.
- Galactode, *adj.* Milky, resembling milk.
- Galanga, *m.* Galangale (a spice).
- Galantine, *m.* A dish of cooked boneless meat served cold and decorated.
- Galette, *f.* Sea biscuit. A flat-shaped cake (either pastry or as *galettes de pârais*, parsnip cakes).
- Galimafrée, *f.* A mixed meat stew.
- Gallerte, *f.* (*German*). Jelly.
- Gallinacés, *m.* Gallinaceans (a variety of bird).
- Gallois, *e, adj.* Welsh.
- Gamande, *f.* Chestnut.
- Gänse (*German*). Goose.
- Gänsebrust, *f.* Goosebreast.
- Gänseklein, *n.* Goose giblets.
- Gänseleber, *f.* Goose liver.
- Gänseschwarz. Stewed goose giblets with blood.
- Ganz (*German*). Whole.
- Garbanzos (*Spanish*). Chick peas.
- Garbure, *f.* A soup with bread, cabbage and bacon.
- Garçon, *m.* Waiter.
- Premier garçon. Headwaiter.
- Garçon de salle. Restaurant waiter.
- Garde manger, *m.* Meat safe. The person in charge of the cold meat room, etc.
- Gardon, *m.* Roach (a sweet water fish).
- Garenne, *f.* A small wood (hence, *Lapin de garenne, m.*, wild rabbit).
- Gargotage, *m.* Badly dressed victuals.
- Gargote, *f.* Beanery. Common or cheap restaurant.
- Gargotier, *m.* Keeper of a common cook shop. A bad cook.
- Garneelen (*German*). Shrimps.
- Garni, *e, adj.* Garnished. Filled.
- Garniture, *f.* Garnishing. Ornament.
- Gartenkresse (*German*). Garden-cress.
- Gastronome, *m.* Gastronomist. A good eater. An epicure.
- Gasterea, *f.* Goddess of gastronomy.
- Gaté, *e, adj.* Spoiled.
- Gâteau, *m.* Cake.
- Gâteau anisé. Seed cake.
- Gâteau de noce. Wedding cake.
- Gâteau de Noël. Christmas cake.
- Gaufre, gauffrette, *f.* Waffle. Honey comb. A light biscuit.
- Gaufrier, *m.* A waffle iron.
- Gebacken (*German*). Fried.
- Gebraten (*German*). Roast.
- Gebraunt (*German*). Browned.
- Gedämpft (*German*). Steamed, braised.
- Gedünstet (*German*). Stewed.
- Gefroren, *e* (*German*). Frozen.
- Gefrorenes (*German*). Ice cream.
- Gefüllt, Gefüllter, Gefüllte, *plural* (*German*). Stuffed.
- Gehackt (*German*). Minced, chopped.
- Gehirn (*German*). Brain.
- Geisenheimer. A white Rhine wine.
- Gekocht (*German*). Cooked.
- Gélant, *e, adj.* Freezing.
- Gelatine, *f.* Gelatine.
- Gelatine (*German*). Gelatine.
- Geläutert (*German*). Clarified.
- Gelb, gelbe (*German*). Yellow.
- Géle, *e.* Congealed.
- Gelée, *f.* Jelly.
- Geline Kochen (*German*). Simmer.
- Géline, *f.* Hen (of any bird).
- Gelinotte, *f.†* Fattened pullet.
- Gelinotte des bois. Hazel grouse.
- Gelinotte noire d'Amérique. Spotted grouse, Canadian grouse.
- Gemüse (*German*). Vegetables.
- Gemüse brei. Puree (vegetable).
- Gendarme, *m.* Gendarme. A nickname for smoked red herring.
- Gènes, *f.* Genoa.
- Pâte de Gènes. Italian paste.
- Genève, *f.* Geneva.
- Génevoise, *adj.* Geneva (style).

- Genièvre, *m.* Juniper berry. Gin.
 Eau de vie de genièvre. Gin.
 Genièvre de Holland. Holland gin.
 Debit de genièvre. Gin shop.
 Marchand de genièvre. Dealer in gin.
 Grains de genièvre. Juniper berries.
 Génoise, *adj.* Genoa style. As a noun: A rich sponge cake; a brown fish sauce.
 Geräuchert (*German*). Smoked.
 Gerieben (*German*). Grated.
 Gerolltes (*German*). Roll (meat).
 Gerste (*German*). Barley.
 Gerstenwasser (*German*). Barley water.
 Gervais. A sweet French cream cheese.
 Geschabt (*German*). Shaved, grated.
 Geschlagene Sahne (*German*). Whipped cream.
 Geschmorter (*German*). Stewed, braised.
 Gesengt (*German*). Singed.
 Gesier, *m.* Gizzard.
 Gespickt (*German*). Larded.
 Gestampft (*German*). Pounded.
 Gestoszen (*German*). Crushed.
 Getränk von eingekochten Fruchtsäften (*German*). Preserved fruit juice beverage.
 Gewürz (*German*). Spice.
 Gewürz extrakt (*German*). Spice extract.
 Gewurzkörner (*German*). Allspice.
 Gewürznelken (*German*). Cloves.
 Ghee. An Indian word for clarified butter.
 Gibelotte, *f.* Rabbit stew.
 Gibier, *m.* Game.
 Gros gibier. Large game.
 Menu gibier. Small game.
 Gibier à plumes. Wild fowl.
 Giboyeur, *m.* Hunter, fowler, sportsman.
 Gigot, *m.* Leg of mutton.
 Gigot de sept heures or Gigot à la cuillère. A leg of mutton which has been cooked for seven hours, when it may be carved with a spoon.
 Gigot d'agneau. Leg of lamb.
 Gimblettes, *f.* A kind of French pastry.
 Gingembre, *m.* Ginger.
 Girasole, *f.* Girasole (Jerusalem artichoke).
 Girofle, *m.* Clove.
 Giroflée, *adj.* Of clove.
 Giroflée, *f.* Hot spiced wine. Clove bark.
 Gironde. A French "department" within whose borders are comprised the famous wine producing districts of Médoc, Sauternes, etc.
 Gitana (à la). Gypsy (style).
 Glace, *f.* Ice. Ice cream (*Glace au café*, coffee ice cream, etc.) Icing. Frosting (for cakes).
 Glace de sucre. Icing sugar (very fine dust sugar).
 Glace royale. Royal icing.
 Glace à l'eau. Water ice.
 Glace de viande. Meat extract.
 Glaze. Stock of gravy reduced to the thickness of jelly.
 Glacé, *e, adj.* Iced. Frozen. Glazed.
 Glacier. A rich gold liqueur wine (Switzerland).
 Glacière timbre, *f.* Ice box.
 Gland, *f.* Acorn.
 Glas (*German*). Glass.
 Glauber, *m.* Glauber's salt. Sulphate of soda.
 Glenpora. A red dry Australian wine.
 Glouglon, *m.* Gobbling (of a turkey). Noise made by wine running from a bottle.
 Glouton, *m.* Glutton.
 Glouton-ne, *adj.* Gluttonous.
 Glühwein (*German*). Mulled wine.
 Gluten, *m.* Gluten. A glue.
 Gnochi. Italian dumpling.
 Gnou, *m.* Gnu (a member of the antelope family).
 Godard, *m.* A garnish (named after Benjamin Godard, a noted French composer).
 Godiveau, *m.* Veal forcemeat. (*Pâté de godiveau*, a veal forcemeat pie.)
 Gogaille, *f.* Wine supper. Merry making.

- Gogo (à). Galore. In plenty.
 Goinfre, *m.* Glutton.
 Goldapfel (*German*). Tomato.
 Goldeck. A white Austrian wine.
 Goldwasser (*German*). A liqueur.
 Gombaut, Gombo, *m.* Okra. Gumbo.
 Gonobitzer. A red Austrian wine.
 Gorgonzola. An Italian cheese.
 Goujon, *m.* Gudgeon.
 Goulash, *m.* (See *Gulyas*).
 Goulée, *f.* Large mouthful.
 Goulu, *m.* Glutton.
 Goulu, *e, adj.* Gluttonous.
 Goulu pois. Sweet pea.
 Gourgane, *f.* Marsh bean. Broad bean.
 Gourmand, *m.* Gormand, a big eater.
 Gourmet, *m.* An epicure.
 Goût, *m.* Taste. Relish. Flavor.
 Gôûter, *m.* Collation. An afternoon meal.† A meat tea.
 Goutte, *f.* Drop.
 Gouvio. A red full flavored Portuguese wine.
 Graach. A white Moselle wine.
 Graillon, *m.* Remains of a meal. Burned meat.
 Grain, *m.* Corn. Also as, *grains de genièvre*, Jupiter berries.
 Graine, *f.* Seed.
 Graisse, *f.* Grease, fat.
 Graisse de rognon de boeuf. Suet (of beef).
 Graissé, *e, pa. p.* Greased (as, a mold).
 Graissier, ère, *m. and f.* Grease merchant.
 Gralle, *m.* Wading bird.
 Gramolates. Gramolata (*Italian*).
 Granada. A section of Spain famous for its vineyards.
 Grand mousseux, *adj.* Very effervescent (of champagne)—so much so as to overflow to a considerable extent.
 Grand Puy Lacoste. A red still Bordeaux wine (fifth growth).
 Grand sec. (See *Sec*).
 Gras, *se, adj.* Fat. Plump.
 au gras. Cooked or dressed with meat gravy.
 Gras-double, *m.* Tripe.
 Grashecht (*German*). Pickerel.
 Gratin, *m.* Crumbs. Burned part in cooking. For general culinary use, see *au gratin*, below.
 Au gratin, or Gratiné, *e, adj.* Gratinated, browned. Prepared with sauce and crumbs and baked.
 Gratté, *e, pa. p.* Grated.
 Grattoir, *m.* Grater.
 Graupen (*German*). Barley.
 Graves, *m.* A white Bordeaux wine. The generic name of the white wines (still and sparkling) produced in Graves (Gironde, France).
 Grec, Grecque, *adj.* Greek.
 Grenache. A still red sweet wine from the south of France.
 Grenade, *f.* Pomegranate.
 Grenadin, *m.* Grenadin. Small slice of veal larded and braised.
 Grenadine, *f.* French liqueur prepared from the pomegranate.
 Grénétine, *f.* The purest gelatine.
 Grenouille, *f.* Frog.
 Grianneau, *m.* Young grouse.
 Gribiche (sauce). A cold sauce.
 Griblette, *f.* Collop. Broiled forcemeat. Broiled pork.
 Gries (*German*). Farina.
 Griesschnitte (*German*). Farina fritter.
 Grignolino. A red dry Italian wine.
 Grignon, *m.* Small crust of bread.
 Gril, *m.* Gridiron.
 Cuit sur le gril. Grilled.
 Grillade, *f.* Broiled meat. Broiler.
 Grillé, *e, pa. p.* Grilled. Latticed.
 Gringet. A red Swiss wine.
 Grinzing. A white Austrian wine.
 Griotte, *f.* Ox-heart cherry.
 Gris, *e, adj.* Gray. Tipsy. Half drunk.
 Grive, *f.* Fieldfare. Thrush.
 Grivelette, *f.* A small thrush (from San Domingo).
 Groin, *m.* Snout. Muzzle.
 Groseille, *f.* Currant (fresh).
 Groseille à maquereau: groseille verte. Gooseberry.
 Groseillon, *m.* A small currant.

Gros-sel, *m.* Coarse salt.

Poulet au gros-sel. Plain boiled chicken strewn with coarse salt.

Grosse-pièce, *f.* Joint (of meat).

Gruau, *m.* Porridge.

Grunauer. A sweet white Austrian wine.

Grundsauce (*German*). Stock sauce.

Gruener-Salat (*German*). Green salad.

Gruyère, *m.* A Swiss cheese.

Guanabane. Guanabana (fruit).

Gueuleton, *m.* Vulgar expression for a feast.

Guignard, *m.* A kind of plover.

Guillage, *m.* The fermenting of beer.

Guimauve, *f.* Marshmallow.

Guinette, *f.* Guinea hen.

Guinquette, *f.* Small roadhouse.

Gulognières. A still red Hermitage wine.

Guisado. A Spanish dish (meat and potatoes stewed together).

Gulyas (*Hungarian*). A Hungarian stew. (Among the numerous corruptions of the word "Gulyas," are —gulasch, goulash, kulasch and gulasch.)

Gumpoldskirchner. A white Austrian wine.

Gunstramsdorfer. A white Austrian wine.

Gurken (*German*). Cucumber.

Salz Gurke. Salt pickle

Senf Gurke. Mustard pickle.

Gustatif, *ve, adj.* Tasty.

Gutedel. A native American wine (white).

Guyave, *f.* Guava, a South American fruit of fine flavor. (*Gelée de Guyave. Guava jelly.*)

H

Haché, *e, adj.* Hashed.

Haché (-e)-menu. Minced (chopped) finely (of meat).

Hachis, *m.* Hash. (As, *Hachis de gibier*, game hash).

Hachoir, *m.* Chopping board and knife.

Hacksel (*German*). Hash. (Put afterward, as *Wildhacksel*, game hash.)

Hafergrütze (*German*). Oatmeal.

Haferschleim (*German*). Oatmeal gruel.

Hahn (*German*). Cock.

Hähnchen (*German*). Spring chicken.

Halaszle (*Hungarian*). A kind of fish soup.

Halb (*German*). Half.

Halbran, *m.* Incorrect. (See *Albran*.)

Hallauer. A red dry Swiss wine.

Hallgartner-Auslese. A white Rhine wine.

Hallier, *m.* Market man, stall man.

Halte, *f.* Meal, or refreshment, during a halt.

Hambourg, *m.* Hamburg.

Hambourgeois, *e, adj.* Hamburg (style).

Hameçon, *m.* Hook.

Hammelfleisch (*German*). Mutton.

Hanap, *m.* Drinking cup, bowl, mug.

Hanche, *f.* Haunch.

Haneadan. A sweet Persian wine (red and white).

Hanovrien, *nc, adj.* Hanover (style).

Harde, *f.* Herd (of deer). Flock (of birds).

Harem, *m.* Harem.

Hareng, *m.* Herring.

Hareng fumé. Bloaters.

Hareng saurt (*German*), *m.* Smoked herring.

Hareng mariné. Pickled herring.

Harengère, *f.* A woman who retails herring (and other fish).

Haricot, *m.* Bean. Also name given to a mutton stew with vegetables.

Haricots panachés. String beans mixed with flageolets or lima beans.

Haricots verts. String beans.

Hase, Hasen (*German*). Hare.

Hase, *f.* She hare.

- Hasenpfeffer (*German*). Ragout of hare. Jugged hare.
 Hatif, *ive, adj.* Early. Hasty.
 Hateur. Formerly an officer in the royal kitchens whose duty it was to see that all meat was properly done and correctly dressed.
 Hativeau, *m.* Early pear. Also used for other early fruits.
 Hattenheimer. A white Rhine wine.
 Haugsdorfer. A white Austrian wine.
 Haut goût, *m.* Fine taste, high flavor, strong seasoning. (*Un mets de haut goût*, a highly seasoned dish.)
 Havanaise, *adj.* Havanese. Havana (style).
 Havane, *f.* Havana. Havana cigar.
 Havi, *e, pa. p.* Scorched (of meat).
 Havrais, *e, adj.* Havre (style).
 Heberger. To entertain.
 Hecht (*German*). Pike.
 Hefe (*German*). Yeast.
 Heidelbeeren (*German*). Huckelberries.
 Heidelbergwein (*German*). Huckelberry wine.
 Heidesheimer. A red Rhine wine.
 Helbut, *m.* Halibut.
 Hellenique, *adj.* Greek (style).
 Helvétien, *ne, adj.* Helvetian, Swiss (style).
 Hemsberger. A white German wine from the Baden district.
 Herbe, *f.* Herb.
 Herbemont. A native American wine (white).
 Herbstwürzeln (*German*). Winter carrots.
 Heringe (*German*). Herring.
 Herissé, *e, adj.* Bristled.
 Hermitage. (See *Ermitage*.)
 Héron, *m.* Heron (an aquatic bird).
 Heure, *f.* Hour.
 Hibou, *m.* Owl.
 Hichereombe. A white dry Australian wine.
 Hickory, *m.* Hickory.
 Himbeeren (*German*). Raspberries.
 Himbeerssig (*German*). Raspberry vinegar.
 Hippophagie, *f.* Hippophagy, the practice of eating horseflesh.
 Hircine, *f.* Hircine, a substance obtained from mutton fat.
 Hircin, *e, adj.* Pertaining to goats.
 Hirondelle, *f.* Swallow.
 Hirsch (*German*). Venison.
 Historié, *e, adj.* Ornamented.
 Hiver, *m.* Winter.
 Hobelspäne (*German*). Shavings.
 Hocheuburger. A light red Austrian wine.
 Hock. Short for *Hochheimer*. Often, but incorrectly, used to signify "Rhine wines" in general.
 Hochepot, *m.* Hodge podge, Hotch Potch (a Scotch soup). A stew with vegetables.
 Hochheimer. A white Rhine wine.
 Hoersteiner. A still white German wine from the Main valley.
 Hoertenberger. A red Austrian wine (German Tyrol district).
 Hohlennudeln (*German*). Macaroni.
 Hohlhippchen (*German*). Wafers.
 Hoiburger. A still white German wine from the Main valley.
 Hollandais, *e, adj.* Dutch, Holland (style).
 Hollandaise, *f.* A sauce made of egg yolks and butter.
 Holländischer Punch (*German*). Holland punch.
 Holz (*German*). Wood.
 Holzapfel (*German*). Crabapple.
 Homard, *m.* Lobster.
 Homburger. A still white German wine from the Main valley.
 Homme, *m.* Man.
 Hongrois, *e, adj.* Hungarian (style).
 Honig (*German*). Honey.
 Hopfen (*German*). Hops.
 Hordeine, *f.* Hordeine, a substance obtained from barley.
 Hors d'œuvre *s. and pl.* Relishes. Small side dishes served at the commencement of a dinner to create appetite.
 Hôte, *m.* Host (at a hotel or private house).

Hôtel, *m.* Hotel (in France, also applied to a large private house).

Hotelier, ère (à l'). Hotel proprietor (style).

Hotte, *f.* Dosser.

Houblons, *m.* Hops.

Houri, *f.* Turkish beauty. Hourî.

Huard, *m.* Osprey (a sea eagle).

Hubberger. A white German wine from the Baden district.

Huguenote, *f.* Earthen cooking stove. Pipkin.

Huhn (*German*). Fowl.

Huile, *f.* Oil. As, *Huile d'olive*, olive oil.

Huilé, *e*, *pa. p.* Oiled (as, a paper or mold).

Huiliér, *m.* Oil dealer, cruet stand, oil cruet.

Huîtres, *f.* Oysters.

Humecté, *e*, *adj.*† Moistened.

Huméral, *m.* Shoulder bone.

Hummer (*German*). Lobster.

Hunaweilér. A still white wine produced in Alsace-Lorraine.

Hure, *f.* Head (generally, boar's or pig's). Also, head and shoulders of some large fish.

Hure de sanglier. Wild boar's head.

Hussard, *m.* Hussar.

Hydrochoerus, *m.* Hydrochoerus, water dog.

Hydrogale, *m.* Milk and water.

Hydromel, *m.* Hydromel, mead (a fermented beverage made of honey and water).

Hygiénique, *adj.* Hygienic.

Hymettus. A rich Greek wine (white and ruby color).

Hypocras, *m.* Spiced wine.

Hyrax, *m.* Hyrax, rock rabbit, rock badger.

Hyssop, *m.* Hyssop.

I

Ichthyocolle, *f.* Isinglass.

Ignace, *f.* Ignatius, a French beau.

Ihringer-Auslese. A white German wine from the Baden district.

Imberbe, *adj.* Beardless.

Immiscé, *e*, *adj.* Mixed.†

Impératrice, *f.* Empress.

Imperial Blanco. A white light aromatic Spanish wine.

Impérial, *e*, *adj.* Imperial.

Improvisé, *e*, *adj.* Improvised.

In (*German*). In.

Incarnadin, *e*, *adj.* Light crimson.

Incisé, *e*, *adj.* Cut.

Incision, *f.* Incision. Cut.

Incolor, *e*, *adj.* Colorless.

Inconnu, *e*, *adj.* Unknown.

Incrusté, *e*, *adj.* Incrusted.

Incuit, *e*. Uncooked.

Indienne, *adj.* Indian. East Indian.

Inépuisable, *adj.* Perennial.

Infusé, *e*, *pa. p.* Infused.

Ingelheimer. A red Rhine wine.

Ingwer (*German*). Ginger.

Ingrédient, *m.* Ingredient.

Inhospitalier, ère, *adj.* Inhospitable.

Inspide, *adj.* Tasteless.

Inspecteur, *m.* Inspector.

Instar (à l'). In imitation of.

Interne, *m.* and *f.* Boarder, house-pupil.

Invalidé, *m.* Invalid.

Invitation, *f.* Invitation.

Ionien, *ne*, *adj.* Ionian.

Irisé, *e*, *adj.* Rainbow-hued.

Irlandais, *e*, *adj.* Irish.

Iroquois, *e*, *adj.* Iroquois (style).

Irrewang. A red dry Australian wine.
 Isabelle. Isabella.
 Isera. A red Austrian wine (Italian Tyrol district).
 Issue, *f.* Same as *Abatis*.
 Italien, *ne, adj.* Italian.
 Itzsteiner. A white Rhine wine.
 Iudabah. An Arab dish—rice stewed in chicken fat and sweetened.
 Ivoire, *m.* Ivory.
 Ivre, *adj.* Intoxicated.

J

Jabiru, *m.* Jabiru, an aquatic bird of Brazil.
 Jable, *m.* Groove, chime (of a cask).
 Jacane, *m.* Jacona, a genus of wading birds.
 Jacobins, *m.* A kind of egg dumpling. des Jacobins. Jacobin style.
 Jalousies, *f.* Jealousies. Small puff paste cakes.
 Jambe, *f.* Leg.
 Jambon, *m.* Ham.
 Jambonneau, *m.* Small ham. Leg (as, *jambonneaux de volaille*, chicken legs).
 Janissaire (à la). Janizary (style).
 Japonais, *e, adj.* Japanese.
 Jardinier, ère, *adj.* Gardener (style). Of or with mixed vegetables.
 Jardinière, *f.* A vegetable soup. A dish of mixed vegetables.
 Jargonelle, *f.* Jargonelle, a kind of pear.
 Jarre, *f.* Water crock.
 Jarret, *m.* Shin. Knuckle (as, *Jarret de veau*, calf's knuckle).
 Jarrie. A still red wine from the Department of Isère, France.
 Jars, *m.* Male goose. Gander.
 Jassy-Nicorestic. A red Roumanian wine.
 Jaune, *adj.* Yellow.
 Jaune, Jaune d'oeuf. Yolk (of egg).
 Jaune-mange. A kind of flavored jelly with egg yolks.
 Javanais, *e, adj.* Javanese.
 Javeline, *f.* Javelin. A handful of corn. A bunch of vine branches.
 Jerez. A section of Spain famous for its vineyards.
 Jernuk-kalwasi. A Russian dish of semolina, milk and honey.
 Jerusalemer. A sweet white Austrian wine.
 Jetée, *f.* A throw (as, *filer le sucre à la jetée*, to spin sugar by throwing).
 Jeune, *adj.* Young.
 Jeuner, To fast.
 Johannisbeer, *adj.* (German). Currant.
 Johannisbeeren (German). Currants.
 Johannisbeer-Essig (German). Currant vinegar.
 Johannisbeerenwein (German). Currant wine.
 Johannisberger. One of the best white Rhine wines.
 Joinville (Prince de). A French nobleman (the 3d son of Louis Philip I). Name given to several dishes.
 Joli, *e, adj.* Pretty.
 Jonc, *m.* Cane.
 Jonchet, *m.* Small sticks.
 Jonquières. A still red wine from the south of France.
 Josephshofer. A white Moselle wine.
 Joue, *f.* Cheek. Jowl.
 Jour, *m.* Day.
 Judelle, *f.* An aquatic bird.
 Julien (St.). A red Bordeaux wine.
 Julienne (à la). Cut in small strips (named after Jean Julienne, a well known chef of the last century).
 Jung (German). Young.
 Jus, *m.* Juice. Gravy. As, *Jus de viande*, meat juice.
 Au jus. With gravy.
 Juteux, *se, adj.* Juicy.
 Junge (German). Early.

K

- Kab, *m.* A Hebrew measure.
 Kabeljau (*German*). Codfish.
 Kabinett (*German*). Cabinet.
 Kabob. An Anglo Indian dish of stewed meat curried.
 Kaffee (*German*). Coffee.
 Kagne. A sort of vermicelli.
 Kaimak. A Russian sweet, similar to cream custard.
 Kaisersberger. A sweet white Austrian wine.
 Kalavrita. A Greek dessert wine.
 Kalbfleisch (*German*). Veal.
 Kalbsbröse (*German*). Sweetbread.
 Kalbshirn (*German*). Calf's brain.
 Kalbskopf (*German*). Calf's head.
 Kalbsmilcher (*German*). Sweetbreads.
 Kaldaunen (*German*). Tripe.
 Kalt (*German*). Cold.
 Kalter Aufschnitt (*German*). Assorted cold meats.
 Kalter Sylvester Punch (*German*). New Year's Eve punch.
 Kalterer. A white Austrian wine (German Tyrol district).
 Kaltschalen (*German*). Cold (generally sweet) soups.
 Kamichi, *m.* Horned screamer bird.
 Kangaroo, *m.* Kangaroo.
 Kaninchen (*German*). Rabbits.
 Kanzemer. A still German wine from the Saar valley.
 Kapaun (*German*). Capon.
 Kapern (*German*). Capers.
 Kapunda. A red Australian wine resembling young port.
 Kardamom (*German*). Cardamon.
 Kari (*Currie*). *m.* Curry powder.
 Karlsruher. A still white German wine from the Main valley.
 Karlowitzer. A Hungarian dessert wine (red).
 Karpfen (*German*). Carp.
 Karthäuser. A red dry Swiss wine.
 Karthäuser (*German*). Karthusian.
 Kartoffeln (*German*). Potatoes.
 Kasbin. A sweet Persian wine (red and white).
 Kastanien (*German*). Chestnuts.
 Käse (*German*). Cheese.
 Kästchen (*German*). Cases.
 Kausenberger. A white Rhine wine.
 Kava, *m.* An intoxicating drink of Polynesia.
 Kaviar (*German*). Caviar.
 Kedgerree. An Indian dish of rice and fish curried.
 Kephisia. A dry Greek wine (red and white).
 Kerbel (*German*). Chervil.
 Kermesse, *f.* A Dutch fair.
 Kerne (*German*). Seeds.
 Keule (*German*). Leg.
 Khédive, *m.* Khedive (of Egypt).
 Kiedricher Grafenberg. A white Rhine wine.
 Kino, *m.* An astringent vegetable extract.
 Kiosque, *m.* Kiosk. Turkish pavilion.
 Kirchberger. A white German wine from the Baden district.
 Kirschapfel (*German*). Crabapple.
 Kirschen (*German*). Cherries.
 Kirschenbrot (*German*). Cherry-bread.
 Kirschenkuchen (*German*). Cherry-cake.
 Kirschwasser, *m.* Liqueur distilled from cherries (wild and cultivated).
 Kissell. A Russian sweet dish.
 Klar (*German*). Clear.
 Klein, *e* (*German*). Small.
 Klentnitz. A white Moravian wine.
 Klingelberger. A white German wine from the Baden district.
 Klingenberg. A still white German wine from the Main valley.
 Klöschen (*German*). Small dumplings.
 Klösse (*German*). A German dish, composed of small light dumplings boiled in water, milk or gravy.
 Klosterneuberger. A white Austrian dessert wine.
 Knoblauch (*German*). Garlic.
 Knödel (*Bavarian*). Dumpling.

- Knerpel (*German*). Gristle.
 Zu kochen (*German*). To boil. As,
Hummer zu kochen, lobsters to boil.
 Kochinelle (*German*). Cochineal.
 Kohl (*German*). Cabbage.
 Kohl-rabi. A turnip cabbage.
 Kompott (*German*). Compot.
 Konomoe. A Japanese vegetable.
 Koofthas. An Indian dish—a ball of
 minced meat or fowl curried and
 fried.
 Kopf (*German*). Head.
 Kopfsalat (*German*). Lettuce.
 Kornstärke (*German*). Cornstarch.
 Kostheimer. A white Rhine wine.
 Krabbe (*German*). Crab.
 Kraftbrühe (*German*). Clear soup.
 Krapfen (*German*). Fritters.
 Kränze (*German*). Wreaths.
 Krebs (*German*). Crayfish.
 Krebsbutter (*German*). Crayfish
 butter.
 Kreutzberger. A red Rhine wine.
 Kromeskis, or Cronesquis (*Polish*).
 Croquettes.
 Krupnick. A Russian soup.
 Kruste (*German*). Crust.
 Krusteln (*German*). Fritters.
 Kuchen (*German*). Cake.
 Kuechelberger. A white Austrian
 wine (German Tyrol district).
 Kullelfleck (*German*). Tripe.
 Kümmel. A favorite German and
 Russian liqueur, distilled from car-
 raway seed (cumin), coriander and
 orange peel.
 Kumys (*Russian*). Fermented mare's
 milk.
 Kürbis (*German*). Pumpkin.
 Küssen (*German*). Kisses.
- L**
- Labarde. A district famous for its
 wines (Bordeaux)—as, Château
 Giscours, etc.
 Labiées, *f.* Labiate plants, mint tribe.
 Labin. A Bohemian wine (red and
 white).
 Labyrinth, *m.* Labyrinth.
 Lac, *m.* Lake.
 La Chantalouette. A still red Her-
 mitage wine.
 Lachs (*German*). Salmon.
 La Cote. A white dry Swiss wine.
 Lacryma Christi ("Christ's Tears").
 A famous Italian wine (red and
 white, still and sparkling). Also
 a sweet Greek wine.
 Lacryma di Castellamare. A red wine
 from the south of Italy.
 Lacryma di Tiberii. A red, rather
 sweet wine from the south of Italy.
 Lacté, *e*, *adj.* Milky.
 Lactifère, *adj.* Lactiferous, produc-
 ing milk.
 Lactoscope, *m.* Lactoscope, an in-
 strument for ascertaining the qual-
 ity of milk.
 Ladog. Name of a kind of herring
 found in Prussia. Largely con-
 sumed there during Lent.
 Laflèche. A place in France known
 for its fine quality of capon.
 Laie, Laye, *f.* Wild sow.
 Lagopède, *m.* Ptarmigan. White
 grouse.
 Lait, *m.* Milk. (*Lait d'amandes*,
 almond milk, etc.).
 Lait de poule. Milk with yolk of
 egg flavored and sweetened.
 Petit lait. Whey.
 Laitance, *f.* Soft roe. Milt.
 Laiteuse, *adj.* Milky.
 Laiterie, *f.* Dairy milk house.
 Laitue, *f.* Lettuce.
 Lamalonga. A red, rather sweet Por-
 tuguese wine.
 Lamantin, *m.* Sea cow.
 Lambic. A Belgian beer (strong but
 of light color).
 Lamego. A red Portuguese wine.
 Lamette, *f.* A small plate.
 Lamm (*German*). Lamb.
 Lamproie, *f.* Lamprey. Lamprel.
 Grande lamproie. Sea lamprey.
 Lamproie de rivière. River lamprey.

- Landjäger (*German*), *m.* A Swiss dried sausage.
- Langlade. A still red (sweet) wine from the south of France.
- Langouste, *f.* Spiny lobster. ("Crawfish," in England).
- Langres, *m.* A kind of French cheese (from Haute-Marne).
- Langue, *f.* Tongue.
- Languier, *m.* Smoked hog's tongue.
- Langues de chat. A small tea cake. Literally, "cats' tongues."
- Lapereau, *m.* Young rabbit.
- Lapin, *m.* Rabbit.
- Lapins en accolade. A brace of rabbits alongside of each other on a dish.
- Lapon, *ne*, *adj.* Lapland (style).
- Lard à piquer.
- Lard, *m.* Bacon. Lard.
- Lard fumé. Bacon.
- Lard salé. Salt pork.
- Lardé, *e.* "Larded" (with strip of salt pork).
- Lardon, *m.*; lard à piquer. Larding pork.
- Lardoon, *m.* Lardon.
- Large, *adj.* Large, big.
- Laurier, *m.* Laurel. Bay leaf.
- La Tâche. A still red Burgundy wine.
- La Terrasse. A still red wine from the Department of Isère, France.
- Laubenheimer. A white Rhine wine.
- Laurier, *m.* Laurel, bay tree.
- Feuilles de laurier. Bay leaves.
- Lavande, *f.* Lavender.
- Lavardio. A red dry Portuguese wine.
- Lavaret, *m.* Whitefish (also, sometimes, lake trout).
- Lavasse, *f.* (Sarcastically) Thin watery soup.
- Laver. To wash.
- Lazagnes, *f. pl.* (From the Indian *Lazagne*). Strips from same paste as macaroni, but flat like noodles.
- Le or l', *m.*; la or l', *f.*; les, *plural*. The. (Used in French conversation and literature before nearly every noun, but for menu purposes omitted from the beginning of an item, as, *Boeuf rôti*, instead of *le boeuf rôti*).
- Leber (*German*). Liver.
- Lebkuchen (*German*). Gingerbread. Honey cakes.
- Lêchefrite, *f.* Dripping pan.
- Ledenon. A still red (sweet) wine from the south of France.
- Le Greffieux. A still red Hermitage wine.
- Légumes, *m. pl.* Vegetables.
- Leistenwein. A still German wine from the Main valley.
- Leitacher. A red Austrian wine (German Tyrol district).
- Lekerli (*German*). Honey jumbles.
- Le Maus. A place in France famous for its capons.
- Le Meal. A (still) red Hermitage wine.
- Lende (*German*). Tenderloin.
- Lentille, *f.* Lentil.
- Les Bessas. A still red Hermitage wine.
- Les Burges. A still red Hermitage wine.
- Les Lands. A still red Hermitage wine.
- Levain, *m.* Leaven. Dough or batter prepared with yeast before mixing it with the rest of the flour.
- Fond de levain. Stock yeast.
- Lever. To lift, take off. (*Levez les filets de sole*—Take off, or lift, the fillets of sole.)
- Levraut, *m.* Young hare.
- Levure, *f.* Yeast.
- Levure en poudre. Baking powder.
- Liaison, *f.* Thickening. A mixture of egg yolks, cream, etc., used for thickening or binding white soups and sauces.
- Liebfraumilch. A white Rhine wine.
- Lié, *e*, *adj.* Thickened, bound.
- Liebesapfel (*German*). Tomato.
- Liebig. Name of a famous chemist who greatly increased the popularity of beef extract.
- Liège, *m.* Cork. Liège, *f.* A French city.
- Lièvre, *m.* Hare.

- Lilas, *m.* Lilac.
 Limagon, *m.* Snail.
 Limande, *f.* Dab (a small flat sea fish).
 Limon, *m.* Lemon.
 Limonade, *f.* Lemonade.
 Limonade gazeuse. Effervescent lemonade.
 Limonadier, *m.* Seller of lemonade or soft drinks.
 Limonie (*German*). Lemon.
 Limousin, *e, adj.* Limoges (style).
 Linge de table. Table linen.
 Lingère, *f.* Woman having charge of linen room.
 Lingerie, *f.* Linen room.
 Lingue, *f.* Ling (a sort of cod fish).
 Linsen (*German*). Lentils.
 Liqueur, *f.* Cordial (such as Benedictine, Chartreuse, etc). Also, any liquor.
 Vin de liqueur. Sweet wine.
 Liquide, *m.* Liquid.
 Lirac. A French rose-colored wine (very dry).
 Lis, *m.* Lily; *adj.*, Lily white.
 Lisière, *f.* Border.
 Lisse, *adj.* Smooth, glossy.
 Lissubon. A white dry Portuguese wine.
 Listrac. A red Bordeaux wine.
 Lit, *m.* Bed. Thin slices of meat spread in layers for culinary purposes.
 Lithuanien, *ne, adj.* Lithuanian.
 Litorne, *f.* A species of thrush.
 Little champagne. The second grade of brandy.
 Livre, *m.* Book.
 Loche, *f.* Loach (fish).
 Loche franche. Common loach.
 Loche des étangs. Lake loach.
 Log, *m.* Log (Hebrew measure of liquids).
 Londonnien, *ne, adj.* London (style).
 Londres, *f.* London.
 Longe, *f.* Loin.
 Longeville. A still white wine produced in Alsace-Lorraine.
 Lopin, *m.* Piece of meat.
 Lorbeerblätter (*German*). Bay leaves.
 Lormont. A red Bordeaux wine.
 Losange, *m.* Lozenge.
 Lotte, *f.* Lota (fish).
 Lotte commune, Lotte de rivière. Burbout, eel-pout.
 Lotte franche, Lotte borbotte. Loach.
 Lotte de Hongrie. Sheatfish.
 Louche, *m.* Ladle.
 Lourd, *e, adj.* Heavy.
 Lowenzahn (*German*). Dandelion.
 Lucifer, *m.* Lucifer.
 Lucines, *f.* Clams.
 Lucines orangées. Hard clams (also *Cloris*).
 Lucines papillons. Soft clams.
 Lucullus. Name of a famous Roman general and epicure.
 Ludon. A district famous for its wines (Bordeaux)—as, Château La Lagune, etc.
 Lullenberger. A sweet white Austrian wine.
 Lunch, *m.* Lunch.
 Lunel. A still white (sweet) wine from the south of France.
 Luxe, *m.* Luxury.
 Luxeux, *euse, adj.* Luxurious.
 Lyon, *f.* Lyons.
 Lyonnais, *e, adj.* Lyons (style).

M

- Macaron, *m.* Macaroon.
 Macarons de coco. Coconut kisses.
 Macau. A still red Bordeaux wine.
 A district famous for its wines (Bordeaux).
 Macaroni, *m.* Macaroni. Genoese paste.
 Maccabeo. A still red (sweet) wine from the south of France. Also a

- Madeira wine from the Maccabeo grape.
- Macédoine, *f.* A mixture of various vegetables or fruits.
- Macédoine de fruits à la gelée. A collection of ripe fruit imbedded in jelly and set in a mould. A fruit salad flavored with liqueurs and syrup.
- Macéré, *e, pa. p.* Steeped. Macerated.
- Mâche, *f.* Corn or field salad. Lamb's lettuce. Fettiuce.
- Macheur-euse, *m. and f.* Chewer, great eater.
- Macis, *m.* Mace.
- Machoir, *f.* Jaw, jawbone.
- Macle, macre, *f.* Water chestnut.
- Macon, *m.* A still Burgundy wine (red and white) from the neighborhood of the town of Macon.
- Macreuse, *f.* A black duck.
- Madame, *f.* Madam.
- Madeleine. A small cake (French). Originally called *Tôt faits* and *quatre-quarts*.
- Mademoiselle, *f.* Miss.
- Madre, *m. (noun and adj.)*. Madeira. The island which produces the well known "Madeira" wines—Malvasia. Verdeiho, etc.
- Madras, *noun and adj.* Madras. Generally, a dish with curry, etc.
- Madriliens, *m.* Madrilians (a fancy cake).
- Madrina. A deep, red sweet Dalmatian (Austria) wine.
- Magny. Name of a noted French chef and restaurateur.
- Magyarater. A white Hungarian wine.
- Mai, *m.* May (month of).
- Maigre, *adj.* Lean, frugal.
- Au maigre. (A dish) without meat. Applied especially to Lenten dishes.
- Mailänder (German). Milan.
- Mailberger. A white Austrian wine.
- Main, *f.* Hand.
- à la main. By hand.
- Maintenon. Name of the Marchioness Françoise d'Aubigne, born 1635, died 1719. A great patroness of cooks. Several dishes are styled "à la Maintenon."
- Maire, *m.* Mayor.
- Mairüben (German). Turnips. Early turnips.
- Maïs (German). Cornmeal.
- Maïs, *m.* Corn.
- Farine de maïs, *f.*, maïs jaune, *m.* Indian meal.
- Maïs frais. Green corn.
- Maïs sucre. Sweet corn.
- Maismehl (German). Corn or Indian meal.
- Maison, *f.* House.
- à la maison d'or. Golden house style.
- Maitrank, *m. (German)*. A drink prepared with white wine, sugar and oranges and flavored with woodruff.
- Maitre, *m.* Master.
- Maitre d'hôtel, *m.* Steward, head-waiter.
- à la maitre d'hotel. Hotel steward's fashion (generally dishes flavored with chopped parsley).
- Maiwein (German). May wine.
- Maizemino. A red Austrian wine (Italian Tyrol district).
- Majordomo, *m.* Steward. Head-waiter.
- Makoroni (German). Macaroni.
- Malaga. A red Spanish wine (both dry and sweet). Also a section of Spain famous for its vineyards.
- Mâle, *adj.* Male. Cock (of birds).
- Malefaim, *f.* Excessive hunger.
- Malfaisant, *e, adj.* Unwholesome.
- Maligne, *adj.* Malic, an acid obtained from apples. Also, generally, the acid from which all stone fruit receive their sour taste.
- Makerele (German). Mackerel.
- Makronen (German). Macaroons.
- Malart, *m.* Mallard, the common wild drake.
- Malmsey. A red sweet Spanish wine. Also a famous Sicilian wine.
- Malt, *m.* Malt (barley steeped in water until it ferments).
- Maltais, *e, adj.* Maltese.

- Malvasia, *m.* A red Portuguese wine. Also a red dry Italian wine, and a white sweet wine from Sicily.
- Malvoise, *f.* A Greek wine. Also a still red sweet wine from the South of France and a Madeira wine from the Malvoise grape.
- Mamaliga (*Roumanian*). National dish of Roumania (prepared with corn meal and sheep cheese).
- Mameluk, *m.* Mameluke.
- Mammée, *f.* Mammee (the fruit of the mammee tree).
- Manaliga (*Roumanian*). A porridge of half cooked maize meal.
- Manceau-elle, *adj.* Mans (style).
- Manche, *m.*; handle, *f.* Sleeve.
- Manchettes, *f.* Favor frills.
- Mandarine, *f.* Mandarin orange.
- Mandeln (*German*). Almonds.
- Manée, *f.* Handful.
- Mange-tout, *m.* Sweet peas. Wax and butter beans.
- Mangéant, *e, adj.* Eating.
- Mangle, *f.* The fruit of the mangrove.
- Mangue, *f.* Mango.
- Manié, *e, pa. p.* Kneaded. Mixed with the hands.
- Manière, *f.* Fashion, manner.
- Manile, *noun and adj.* Manila.
- Manioc, *m.* Manioc.
- Manna croup. (Mauna croup, manna groats). A Russian semolina.
- Manoir, *m.* Manor.
- Mansard, *m.* Ring dove, wood pigeon.
- Mantouan, *e, adj.* Mantoue (style).
- Mauzanilla. A section of Spain famous for its vineyards.
- Maquereau, *m.* Mackerel.
- Maquereau espagnol. Spanish mackerel.
- Maquereau salé. Salt mackerel.
- Marabout, *m.* A large coffee pot.
- Marais, *m.* Marsh.
- Marasquin, *m.* Maraschino, a liqueur from ripe wild cherries, raspberries and cherry leaves. Also a sweet Austrian wine from the Maraschino grape.
- Marbré, *e, adj.* Marbled.
- Marburger. A red and white Austrian wine.
- Marc, *m.* Sediment, residue.
- Eau de vie de marc. Spirits distilled from the residue of the newly made wine.
- Marcassin, *m.* Young wild boar.
- Marchand, *e, m. and f.* Merchant. (*Marchand de vin*, wine merchant, etc.).
- Marché, *m.* Market.
- au bon marché. Cheap.
- Marcobrunner. A white Rhine wine of the best quality.
- Maréchal, *m.* Marshal.
- Marengo, *noun and adj.* An Italian village, which gives its name to the dish *Poulet sauté à la Marengo*.
- Marennnes. Place on the southwestern coast of France whence come the famous Marennes oysters.
- Mareuil. A French department famous for its champagnes.
- Margaux, *m.* A district famous for its wines—Château Margaux, Rauzan, etc.
- Margot, *f.* Magpie.
- Marguéry. Name of a famous Paris restaurateur and restaurant. The inventor of the dish known as *Filet de sole à la Marguéry*.
- Marie Louise. Second wife of Napoleon and a noted epicure.
- Marigold, *f.* A flavoring herb (also known as Pot Marigold).
- Marinade, *f.* The brine in which fish or meat is sauced or pickled.
- Mariné, *e, adj.* Pickled. Marinated. Cured (of fish).
- Marinière (à la). Mariner (style).
- Mariniert (*German*). Marinated.
- Marionette, *f.* Puppet.
- Marjolaine, *f.* Marjoram (a kitchen herb of strong flavor).
- Mark (*German*). Marrow.
- Markgræflier. A white German wine from the Baden district.
- Markobrunner (*German*). See *Marco-brunner*.
- Marmelade, *f.* Marmalade.
- Marmelade (*German*). Marmalade.

- Marmite, *f.* Stock pot.
 Petite marmite. A famous French soup.
 Marmite à vapeur. Steam kettle.
 Marmiton, *m.* Scullion.
 Marmoriert (*German*). Marbled.
 Marmotte-léopard, *m.* Prairie dog.
 Marolles, *m.* A French cheese of secondary quality.
 Maronen (*German*). Sweet chestnuts.
 Marqué, *e, pa. p.* Prepared for cooking (meat).
 Marquis, *e, m.* and *f.* Marquis. Marchioness.
 Marquis de Therme. A red still Bordeaux wine (fourth growth).
 Marron, *m.* A kind of large chestnut.
 Marrons débris. Broken pieces of chestnuts.
 Marrons glacés. Candied chestnuts.
 Marrube, *m.* Horehound.
 Mars, *m.* (month of) March.
 Marsala. A red dry wine (also a sweet white wine) from Sicily.
 Marseillaise (à la). Marseilles (style).
 Marseiller (*German*). Marseilles.
 Martin-sec, *m.* A winter pear.
 Marvasia. A well known Madeira wine.
 Marzipan (*German*). March pane. German dessert dainties of almond paste (said to be derived from *Marci Panis*, bread of St. Mark).
 Mascarade, *f.* Masked ball.
 Masque allongé. Muscalonge.
 Masqué, *e, pa. p.* Covered with sauce or forcemeat. Masked with savory jelly or forcemeat (as the inside of a mold).
 Masse (*German*). Batter.
 Massepain, *m.* March pane (from the German *Marzipan*, see above).
 Matador, *m.* Matador.
 Mataro. A native American wine (red).
 Matavo. A red dry Australian wine.
 Maté, *m.* Common name for a Paraguayan tea made from the dried leaves of the maté (formerly called *yerba maté* and originally *yerva do maté*).
 Matelot, *m.* Sailor.
 Matelote, *f.* A fish stew. A sailor's dance.
 Matelote, *adj.* (à la). Sailor (style).
 Mattes. Curds.
 Matzner. A red Austrian wine.
 Matzoth (*Hebrew*). Unleavened bread. Large round biscuits eaten during the Jewish passover.
 Mauve, *f.* Gull.
 Mauvette, *f.* (Large) lark.
 Mavrodaphne. A Greek liqueur wine.
 Mayonnaise, *f.* Mayonnaise sauce (one of the best known salad dressings, prepared with raw egg yolks, oil, vinegar and other condiments).
 Mazagan, *m.* A glass of iced water, black coffee and sugar.
 Mazarin, *m.* A small almond cake, named after Cardinal Mazarin, the French statesman.
 Mazarines, *f.* Forcemeat ornaments of fish, poultry or game.
 Mécène, *m.* Maecenas.
 Mecque (Pain de la). French pastry, something like cream puffs.
 Médaillon, *m.* Medallion (used as name for small dainty dishes).
 Medianoche, *m.* Midnight meal after a fast day.
 Méditerranéen-ne, *adj.* Mediterranean.
 Médoc, *m.* A Bordeaux wine. A country near Bordeaux, famous for its wines—Château Margaux, Lafite, etc.
 Médullaire, *adj.* Marrow-like.
 Méduse, *f.* Medusa.
 Meerretig (*German*). Horse radish.
 Mehl (*German*). Flour.
 Meilleur, *e, adj.* Better.
 Melaine, *f.* Melain (a coloring matter).
 Mélange, *m.* Mixture. (In Europe sometimes used to signify coffee with cream).
 Mélangé, *e, adj.* Mixed. As *Boissons mélangées*, mixed drinks.
 Mélangeur, *m.* Mixing pot. Mixer.

- Mélasse, *f.* Molasses, treacle.
 Melé, *e, adj.* Mixed.
 Méliphage, *m.* Honey eater (bird).
 Melisse, *f.* Balm-mint.
 Mellifère, *adj.* Mellific (producing honey).
 Melnicker. A red Bohemian wine.
 Mélon, *m.* Melon. Cantaloup.
 Mélon d'eau. Water melon.
 Mélon maraîcher, Melon musqué, Musk melon.
 Melone (*German*). Melon.
 Melonenkürbis (*German*). Squash.
 Melongène, *f.* Egg plant.
 Ménagère (à la), *f.* Home (style)†.
 Mendians, *m.* Name given to four different kinds of dried fruit served with the dessert—dried Malaga grapes, dried figs, almonds and filberts.
 Menehould (sauce). *f.* Menehould sauce.
 Menes Magyarat Ausbruch. A sweet (red and white) Hungarian wine.
 Menesch. A white Hungarian wine.
 Meneser Ausbruch. A red Hungarian wine.
 Menestrel, *m.* Minstrel.
 Menthe, *f.* Mint.
 Crème de menthe. Cream of mint (one of the best known liqueurs).
 Menton, *m.* Chin.
 Menu, *m.* Menu. Bill of fare.
 Menus were first used in 1541. (Pronounce "Menu" as "Mennoo," so that the second syllable is something between "new" and "noo.")
 Menu, *e, adj.* Fine, thin, small, slender.
 Menu-gibier, *m.* Small game such as partridges, grouse, pheasants, etc.
 Menu rôti, *m.* Small roast birds.
 Menus droits, *m. pl.*† GIBLETS of various animals.
 Mer, *f.* Sea, ocean.
 Mercure, *m.* Mercury.
 Mercurey. A red Burgundy wine.
 Mère, *f.* Mother.
 Méridionale, *adj.* Meridional.
 Meringue, *f.* Egg whites whipped to a stiff froth with sugar.
 Meringué, *e, adj.* Meringued.
 Merise, *f.* A wild cherry from which Kirschwasser is distilled.
 Merkensteiner. A red Austrian wine.
 Merlan, *m.* Whiting.
 Meule, *m.* Blackbird.
 Merluche, *f.* Haddock. Salt and dried haddock.
 Merveille, *f.* Wonder. Name applied to some small cakes.
 Merzaminos. A dark red Austrian wine.
 Mésange moustache. Reed bird.
 Messire Jean, *m.* A kind of pear.
 Mesures, *f.* Measures.
 Métaier, *m.* Farmer.
 Méteil, *m.* Meslin (a mixture of two-thirds wheat and one-third rye flour).
 Métropole, *f.* Metropolis.
 Mets, *m.* Food (prepared). The meal or dish. (*Mets de farine.* farinaceous food; *entremets de douceur*, sweets,—*de légumes*, vegetables, etc.)
 Metternich, Prince. An Austrian statesman, after whom several dishes are named.
 Mettre la table. To set the table.
 Meunier, *m.* Miller.
 Meursault. A still (red and white) Burgundy wine.
 Mexicain, *e, adj.* Mexican.
 Mezzolombard. A red Austrian wine (Italian Tyrol district).
 Mi-aôût, *f.* Mid-August.
 Mi-Carême, *f.* Mid-Lent.
 Miche, *f.* Loaf. (*Miche de pain*, loaf of bread, etc.).
 Midi, *m.* Noon.
 Mie, *f.* Soft bread. Crumbs.
 Mie de pain. Bread crumbs.
 Miel, *m.* Honey.
 Mielleux-euse, *adj.* Honey. Honey-like. Sweet.
 Miette, *f.* Crumb.
 Mignard, *e, adj.* Small, delicate.

- Mignardises, *f. pl.* Small dainty dishes.
- Mignon-ne, *adj.* Favorite. Delicate. Small (as, *filet mignon*).
- Mignonne, *f.* Favorite, darling, mistress. Also a kind of peach and a variety of pear.
- Mignonnette, *f.* Mignonnette. Name given to crushed white whole pepper. Also to a sauce made with crushed pepper, etc.
- Mignot, *m.* A cheese made in Normandy, France.
- Mijoté, *e, adj.* Simmered. Slowly cooked.
- Mikado, *m.* Mikado.
- Milanais, *e, adj.* Milan (style).
- Milcher (*German*). Milk.
- Milchschokolade (*German*). Chocolate with milk.
- Milésienne, *adj.* Milet (style).
- Militaire, *adj.* Military.
- Mille. Thousand.
- Millefeuille, *m.* Milfoil. A cake made of several layers of puff paste, one on top of the other, interlaid with jam, etc.
- Milouin, *m.* Dun bird, red-eyed poker (a kind of duck).
- Mince, *adj.* Thin.
- Mincé, *e, pa. p.* Minced (meat).
- Minestra. An Italian vegetable soup, with rice and cheese.
- Miniature, *f.* Miniature.
- Ministériel, *le, adj.* Ministerial.
- Minorquin, *e, adj.* Minorca (style).
- Minotier, *m.* A corn merchant.
- Minuit, *m.* Midnight.
- Minute, *f.* Minute.
à la minute. A surname given to dishes hurriedly prepared.
- Mirabeau, *m.* A French revolutionist, son of the Marquis de Mirabeau.
- Mirabelle, *f.* A kind of small yellow plum.
- Miré, *m.* A (boar) hunt.
- Mirepoix, *m.* A mixture of finely cut vegetables, herbs and ham, used for the flavoring of soups, sauces and braised meats, etc. Named after the Duke of Mirepoix.
- Mirliton, *m.* A French pastry. Tartlets with a basis of puff paste, filled with almond custard.
- Miroir, *m.* Mirror.
- Miroton, *m.* Cold meat cut small and warmed in various sauces.
- Mirtilles. Blueberries.
- Miscellanée, *adj.* Miscellaneous.
- Mise, *f.* The putting (as, *La mise en bouteilles*, the bottling, or putting in bottles).
- Misère, *f.* Poverty. Misery.
- Mit (*German*). With.
- Mitonner. To steep and allow to boil during a certain time.
- Mixte, *adj.* Mixed.
- Mode, *f.* Fashion, style.
- Moderne, *adj.* Modern.
- Moëlle, *f.* Marrow.
à la moëlle. With marrow sauce.
- Moëlleux, *euse, adj.* Soft. As, *une farce moëlleuse*, a soft forcemeat.
- Moenchsberger. A still German wine from the Main valley.
- Mohn (*German*). Poppy seed.
- Möhrrchen (*German*). Carrots.
- Möhrrüben (*German*). Winter carrots.
- Moine, *m.* Monk.
- Moineau, *m.* Sparrow.
- Mois, *m.* Month.
- Moisson, *m.* Harvest.
- Moitié, *f.* Half.
- Moka, *m.* Mocha (coffee).
- Mollet, *ette, adj.* Soft. As, *des oeufs mollets*, soft (boiled) eggs.
- Mollet, *m.* Calf (of leg).
- Monarque, *m.* Monarch.
- Monastère, *m.* Convent.
- Moncaon. A red Portuguese wine.
- Monceau, *m.* Pile. Pyramid. Heap.
- Mondé, *e, pa. p.* Peeled (of almonds, etc.).
- Monde, *m.* World.
- Mongol, *e, adj.* Mongolian (style).
- Monnai. A still red (sweet) wine from the South of France.
- Monsac. A Portuguese wine (sev-

- eral varieties—golden, rose and ruby).
 Monseigneur, *m.* Prince.
 Monsieur, *m.* Mr. Sir.
 Mont, *m.* Mountain. Mound.
 Montagne, *f.* Mountain.
 Montagnard, *e, adj.* Mountaineer (style).
 Montalcino. A (red and white) dry wine from Tuscany, Italy.
 Montepulciano. A purple rather sweet wine from Tuscany, Italy.
 Monter. To fit up.
 Mont-Frigoul. A French soup.
 Mont d'Or, *m.* A French cheese (literally, "a mountain of gold").
 Monte de piété, *m.* Pawnbroker's establishment.
 Montferrand. A red Bordeaux wine.
 Montglas, *m.* A French writer of note.
 Monthelhie. A still red Burgundy wine.
 Montmatriss. A red tawny wine from Sicily.
 Montmorency, *f.* A bitter cherry.
 Montpellier. A French city renowned for its many culinary specialties (Beurre de Montpellier, etc.).
 Montrachet. A still white Burgundy wine.
 Montu. A white Italian wine.
 Monzingener. A white Rhine wine.
 Morceau, *m.* Morsel.
 Morderé, *e, adj.* Reddish brown.
 Moresque, *adj.* Moorish.
 Morfondu, *e, adj.†* Chilled.
 Morille, *f.* Moril (a kind of mushroom).
 Morillon, *m.* A black grape. Also, name of a blue winged duck.
 Mortadelle, *f.* An Italian sausage.
 Mortifié, *e, adj.* Applied to meat that is very well matured.
 Morue, *f.†* Codfish.
 Mosaïque, *adj.* Mosaic.
 Moscato di Stramboli. A white wine from Sicily.
 Moscouade, *f.* Moscovado (a kind of unrefined sugar).
 Moscovien-ne, Moscovite, *adj.* Mos-
 cow (style, *Gelée à la moscovite*, Moscow jelly, etc.).
 Moselle (Vin de). Moselle wine (white and light).
 Mot, *m.* Word.
 Mou, *m.* Vulgar name for lights or lungs of the calf or ox.
 Mou, mol, *m., molle, f., adj.* Soft.
 Mouflon, *m.* Wild sheep.
 Mouille bouche, *f.* Bergamot pear.
 Mouillé, *e, pa. p.* Moistened. (See *mouiller*.)
 Mouillette, *f.* Thin sliced bread, dipped in liquid. Dipped toast.
 Mouiller. To moisten. To add broth, water or any other suitable moisture during the cooking of meats.
 Moujik, *m.* Russian peasant.
 Moule, *f.* Mussel.
 Moule, *m.* Mold.
 Moulé, *e, pa. p.* Molded.
 Moulis, A Bordeaux wine.
 Moulu, *e, adj.* Ground.
 Mouriseo. A red Portuguese wine.
 Mousquetaire, *m.* Musketeer.
 Mousse, *f.* Moss froth. A light preparation. *Mousse de volaille*, chicken mousse, etc. *Mousse frappée*, a dish prepared with whipped cream and flavoring, frozen without working. Hot puddings are also prepared as mousses.
 Mousse, *m.* Cabin boy.
 Moussé, *e, adj.* Frothy.
 Mousseline, *f.* Muslin.
 Mousseron, *m.* Button mushroom.
 Mousseux-se, *adj.* Frothy. Sparkling (of champagne).
 Moût, *m.* Must, unfermented grape juice.
 Moutarde, *f.* Mustard.
 Mouton, *m.* Sheep. Mutton.
 Mouton-Lafite. See *Chateau*.
 Mouton Rothschild. See *Chateau*.
 Muge, *m.* Mullet. Mugil. (The row of this fish is used to prepare caviare.)
 Muguet, *m.* Lily of the valley.
 Muid, *m.* Hogshhead.
 Muire, *f.* Salt water.

- Mulet, *m.* Mule. Mullet (sea fish).
 Mulligatawney. An East Indian
 curry soup.
 Mur, *e, adj.* Ripe, mellow.
 Mûre, *f.* Mulberry.
 Mûre de ronce, *f.*; Mure sauvage, *f.*
 Blackberry.
 Murène, *f.* Murry (fish).
 Muret. A (still) red Hermitage
 wine.
 Muri, *e.* Ripened (fruits or vege-
 tables).
 Muscade, *or, noix de muscade, f.*
 Nutmeg.
 Muscadelle, *f.* Musk pear.
 Muscat, *m.* A white grape (mus-
 cadine grape). A sweet wine (red
 and white) made from muscadine
 grapes. Also a red sweet Spanish
 wine.
 Muscat d'août. A kind of pear.
 " Calcavella. A white sweet Por-
 tuguese wine.
 " de Frontignan. A sweet white
 American wine.
 " de Rosa. A white Austrian
 wine.
 Muscheln (*German*). Mussels.
 Venus muscheln (*German*). Clams.
 Musigny. A still red Burgundy wine.
 Musique, *f.* Music.
 Muskatblüthe (*German*). Mace.
 Muskatnuss (*German*). Nutmeg.
 Musqué, *e, adj.* Musk, musky.
 Myosotis, *m.* Forget-me-not.
 Myrtil, *m.*; Myrtille, *f.* Whortle-
 berry.
- N
- Nackenheimer. A white Rhine wine.
 Nageoires, *f.* Fins (of turtle or
 fish).
 Naiade, *f.* Naiad (water fairy).
 Nantais, *e, adj.* Nantes (style).
 Napolitain, *e, adj.* Neapolitan
 (style).
 Nappe, *f.* Tablecloth.
 Nappé, *e, pa. p.* Covered (with sauce
 jelly or jam).
 Narcotique, *adj.* Narcotic.
 Narghileh, Narguila, *m.* Nargile (a
 Turkish pipe).
 National, *e, adj.* National.
 Naturalibus (*in*) (*Latin*). Ungar-
 nished. Plain.
 Nature, *f.* Nature.
 Naturel-le. Plain. Simple. Natural.
 Au naturel. In simple style.
 Navarin, *m.* Brown mutton stew
 with vegetables. Name of a Greek
 village.
 Navarrais, *e, adj.* Navarre (style).
 Navet, *m.* Turnip.
 Navette, *f.* Wild turnip.
 Nebbiolo secco. A dry Italian wine.
 Nécessaire, *adj.* Necessary.
 Nectar, *m.* Nectar.
 Nectarine, *adj.* Nectarine peach.
 Néerlandais, *e, adj.* Netherland
 (style).
 Nêfle, *f.* Medlar.
 Négus, *m.* A drink composed of white
 wine, lemon juice, rum, sugar, gin-
 ger and nutmeg.
 Neige, *f.* Snow. White of eggs beat-
 en to snow or a froth. (*Oeufs à la*
neige, snow eggs, etc.).
 Boules de neige. Snowballs.
 Nelken (*German*). Cloves.
 Néo-Caledonien, *ne, adj.* New Cale-
 donian.
 Néo-Grecque, *adj.* New Greek
 (style).
 Neptune, *m.* Neptune.
 Nérac, Terrines de, *f.* (See *Ter-
 rines*.)
 Neroberger. A white Rhine wine.
 Néroli, *m.* Orange essence.
 Nesselrode. A Russian nobleman,
 diplomat and noted epicure. Dishes
 containing chestnuts are generally
 called *à la Nesselrode*.
 Neszeling. A white Hungarian wine.
 Nettoyé, *e, pa. p.* Cleaned.

- Neuf-ve, *adj.* New.
 Neufchâtel, *m.* A soft kind of Swiss cheese.
 Neujahrskuchen (*German*). New Year's cake.
 Neustrien-ne, *adj.* Neustrian (style).
 Ngrara. A red Austrian wine (Italian Tyrol district).
 Nigois, *e, adj.* Nice (style).
 Nid, *m.* Nest.
 Nids de salangane, *or*, nids de petites hirondelles, *or*, nids d'hirondelles de Chine. Edible birdsnests (Chinese swallows) used for a noted Chinese soup.
 Nieren (*German*). Kidneys.
 Nierenfett (*German*). Suet.
 Niersteiner, *m.* A white Rhine wine.
 Nippozzono. A white dry wine from Tuscany (Italy).
 Nitre, *m.* Nitre, salpeter.
 Nivernais, *e, adj.* Nevers (style), Nivernois.
 Nivernoise. Old French spelling of *Nivernais*.
 Niverolle, *f.* Snow-bird.
 Nivette, *f.* A kind of peach.
 Noce, *f.* Wedding feast.
 Nocken, Nockerl (*German*). A kind of dumpling.
 Noël, *m.* Christmas.
 Noir, *e, adj.* Black.
 Noisette, *f.* Hazel nut. Also name of small pieces of meat without bones or fat.
 Noix, *f.* Walnut. Round top (of beef).
 Noix de Brésil. Brazil nuts.
 Noix de coco, *f.* Cocoanut.
 Noix de muscade, *f.* Nutmeg.
 Noix de veau, *f.* Kernel or nut of veal.
 Noley. A still red Burgundy wine.
 Nonettes, *f.* Small anis-flavored cakes.
 Non mousseux, *adj.* Not sparkling (of champagne). The old fashioned style of champagne.
 Nonnat, *m.* A small fish, similar to white-bait.
 Nonpareil-le, *adj.* Nonpareil, unequalled.
 Nonpareilles, *m.* A French candy.
 Noques. A kind of small dumplings (from the Italian *Gnochì*).
 Nord, *m.* North.
 Du nord. Northern.
 Nord-est, *m.* Northeast.
 Nord-ouest, *m.* Northwest.
 Norheimer. A white Rhine wine.
 Normand-e, *adj.* Norman (style).
 Normandie, *f.* Normandy (a province of France).
 Nouveux-euse, *adj.* Knotty.
 Nougat, *m.* Almond candy. Almond cake.
 Nouilles, *f.* Noodles.
 Nourricier-ère, *adj.* Nourishing.
 Nourrir. To nourish. Used in culinary language to indicate that, by adding butter, oil or rich stock the other ingredients are nourished.
 Nourriture, *f.* Food, nourishment.
 Noussa. A red dry fruity Greek wine.
 Nouveau-elle, *adj.* New.
 Nouveauté, *f.* Novelty.
 Noyau, *m.* Kernel. Stone. A liqueur flavored with peach or nectarine kernels (full title, "eau de noyau").
 Noyer, *m.* Walnut tree.
 Nu, *e, adj.* Naked.
 Nuage, *m.* Cloud.
 Nubien-ne, *adj.* Nubian (style).
 Nudeln (*German*). Noodles.
 Nuit, *f.* Night.
 Nuits (Vin de), *f.* A red Burgundy wine of fine quality (still and sparkling).
 Nuits St. George. A still red Burgundy wine.
 Numéro, *m.* Number.
 Numide, *adj.* Numidian (style).
 Nuptial, *e, adj.* Wedding (style).
 Nuque, *f.* Neck (back).
 Nussdorfer. A white Austrian wine.
 Nüsse (*German*). Nuts.
 Nutritif-ve, *adj.* Nutritive.
 Nymphé, *f.* Nymph.

O

- Oberemmeler. A still German wine from the Saar Valley.
- Oberlander. A red dry Swiss wine.
- Obst (*German*). Fruit.
- Obst-Essig (*German*). Fruit-vinegar.
- Obus, *m.* A small ball.
- Occident, *m.* Occident. West.
- Occidental, *e, adj.* Western.
- Océanique, *adj.* Oceanic. Marine.
- Ochsenschwanz (*German*). Oxtail.
- Ochsenszunge (*German*). Ox tongue.
- Octobre, *m.* October (month of).
- Odelsberger. A white Moselle wine.
- Odenberger. A sweetish white Hungarian wine.
- Odeur, *f.* Odor.
- Odorat, *m.* Smell.
- Oeil (yeux, *plural*), *m.* Eye.
- Oeil de Perdrix. A sparkling Burgundy wine.
- Oenophore, *m.* Wine tankard.
- Oestriche-Auslese. A white Rhine wine.
- Oeuf, *m.* Egg (in plural, also *roe* of fish).
- Blanc d'oeuf. Egg white.
- Jaune d'oeuf. Egg yolk.
- Oeufs à la coque. Boiled eggs.
- " durs. Hard boiled eggs.
- " mollets. Soft boiled eggs.
- " moulés. Molded eggs.
- " de Pâques. Easter eggs.
- " sur le plat. Shirred eggs.
- " brouillés. Scrambled eggs, etc., etc.
- Oeuvé, *e, adj.* Hard roed (of fish).
- Oeuvre, *f.* Work.
- Officier, *m.* Officer.
- Ogre, *m., ogresse, f.* Ogre. Glutton.
- Oie, *f.* Goose.
- Oie à cravate. Canada goose, cravat goose.
- " dit Brant. Brant goose.
- " domestique. Domestic goose.
- " métisse. Mongrel goose.
- " de neige. Snow goose. White-Brant.
- Oie rieuse. White fronted goose.
- " sauvage, oie des moissons. Wild goose.
- Oignon (Ognon), *m.* Onion.
- Oignonnet, *m.* A summer pear.
- Oille, *f.* Olio. Also, Spanish meat soup (see *Olla Podrida*).
- Oing, *m.* Hog's grease.
- Oiseau, *m.* Bird.
- Oiseau d'Afrique. Guinea fowl.
- guinea hen, pearl hen, pintado.
- " béli. Wren.
- " de calicut. Turkey.
- " chypre. Fig pecker, beccafico.
- " à collier. Kingfisher.
- " des joncs. Reed bunting.
- " lyre. Lyre bird, lyre pheasant.
- " de neige. Snow bunting, white grouse, ptarmigan.
- " niais. Pochard, dunbird.
- " de rivière. Wild duck, rice bird.
- " de St. Pierre. Petrel.
- Oiseaux domestiques, de basse-cour. Domestic fowls.
- Oiseaux de passage. Migratory birds.
- Oiseleur, *m.* Bird catcher.
- Oison, *m.* Young goose, gosling.
- Ojo de Gallo. A red light aromatic Spanish wine.
- Okroschka (*Russian*). A Russian national soup.
- Olewig Neuberger. A white Moselle wine.
- Olivâtre, *adj.* Olive-hued.
- Olive, *f.* Olive.
- Oliven (*German*). Olives.
- Oliven oel. Olive oil.
- Olla Podrida, *f.* Spanish national dish, prepared with different sorts of meat sausages and chick peas.
- Oloroso. Term applied to sherry from its 14th to 20th year.
- Olympien-ne, *adj.* Olympian (style).
- Ombre, *f.* Shadow.
- Ombre (omble, umble), ombre-chevalier, *m.* Umber, grayling. A sweet water fish of the salmon variety from the lakes of Switzerland, Russia and Scotland.

Omelette, *f.* Omelet.
 Omnibus, *m.* Under-waiter.
 Opalin, *e, adj.* Opaline.
 Opéra, *m.* Opera.
 Oporto (Vin de), *m.* Port wine.
 Opoul. A still red (sweet) wine from the South of France.
 Oppenheimer. A white Rhine wine.
 Or, *m.* Gold.
 Orange, *f.* Orange.
 Orangé, *e, adj.* Orange-colored.
 Oranger, *m.* Orange-tree.
 Eau de fleur d'oranger. Orange flower water.
 Orangeade, *f.* Orangeade, orange sherbet.
 Orangeat, *m.* Candied orange peel.
 Ordinaire, *adj.* Ordinary.
 Ordre, *m.* Order.
 Oreille, *f.* Ear.
 Orge, *f.* Barley.
 Orgeat, *m.* Originally barley water, but now almond syrup or milk.
 Orient, *m.* Orient.
 Oriental, *e, adj.* Oriental. Eastern (style).
 Origan, *m.* Wild marjoram.
 Original, *e, adj.* Original.
 Orléans. A city of France.
 Orloff. The name of a Russian family of high standing. Also the name of a magnificent diamond, owned by the Count Alexis Orloff. A number of dishes and garnitures (principally Russian) are styled *à l'Orloff*.
 Orly (à l'), Horly. Name given to various dishes. Usually slices of fish or meat dipped in batter and fried.
 Ornementé, *e, pa. p.* Ornamented.
 Orné, *e, pa. p.* Decorated.
 Orange, *f.* A kind of golden mushroom.
 Orphée (à l'). Musical.
 Orsan. A dry French red wine from the Department of Drome.
 Ortie, *f.* Nettle.
 Ortolan, *m.* Ortolan, reed bird.
 Orvale, *f.†* Sage.
 Os, *m.* Bone.
 Os à moëlle. Marrow bone.

Oseille, *f.* Sorrel.
 Osmazôme, *m.* Osmazome.
 Osselet, *m.* Small bone.
 Ostendaise, *adj.* Ostend (style).
 Osterberger. A still white wine produced in Alsace-Lorraine.
 Oublie, *f.* A thin pastry (wafer).
 Ouest, *m.* West.
 Ouralien, *ne, adj.* Ural (style).
 Ours, *m.* Bear.
 Outarde, *f.* Bustard.
 Ouvre-boîte, *m.* Can opener.
 Ovale, *adj.* Oval, egg shaped.
 Ové, *e, adj.* Egg shaped.
 Oxymel, *m.* Sour honey. Honey and vinegar.

P

Pacha, *m.* Pacha.
 Päckchen (*German*). Small package.
 Pagode, *f.* Pagoda.
 Paillasse, *f.* A grill over hot cinders.
 Paille (vin de). *Straw wine* (which see).
 Pailles, *f.* Straws. As, *Pailles au fromage*, cheese straws.
 Paillé, *e, adj.* Straw-colored.
 Paillet (vin), *m.* A light red wine.
 Paillettes, *f.* Straws. (The word *Pailles* is more commonly used.)
 Pain, *m.* Bread.
 " bis. Brown bread.
 " bis-blanc. Household bread.
 " blanc. White bread.
 " choine. White bread.
 " d'épice. A kind of gingerbread.
 " de froment. Wheaten bread.
 " de la première fournée. Bread of the first baking.
 " de ménage. Home made bread.
 " mollet. Light bread.
 " mousseau. The finest bread.
 " noir. Black bread.

- Pain rassis. Stale bread.
 " rôti. Toast.
 " de seigle. Rye bread.
 " tendre. New bread.
 Pain de veau. Veal loaf.
 Pajerete. A gold colored sweet Spanish wine.
 Palais, *m.* Palate (of mouth), as *Palais de boeuf*, ox-palate. Taste. Palace.
 Palatin, *e*, *adj.* Pertaining to the palate.
 Palermitain, *e*, *adj.* Palermo (style).
 Paleron, *m.* Shoulder bone (of certain animals).
 Palma. Term applied to sherry, meaning "fine and dry."
 Palomet, *m.* A species of mushroom.
 Palus. A red Bordeaux wine.
 Pamplemousse, *f.* Grape fruit. Shaddock.
 Panache, *m.* Plume.
 Panaché, *e*, *adj.* Streaked. Mixed with two or more kinds of vegetables, fruits and creams. Of variegated colors.
 Panade, *f.* Bread soaked in milk and water and used in the preparation of forcemeat and stuffing. Bread soup.
 Panais, *m.* Parsnip.
 Pancalier, *m.* A kind of spring cabbage. Savoy cabbage.
 Pandore, *f.* Pandora. Also, a kind of bivalve molluscs.
 Pané, *c*, *pa. p.* Breaded. Dipped or rolled in bread crumbs.
 Panée, *f.* Tea toast. Toast wafer.
 Panier, *m.* Basket.
 Panne, *f.* Leaf lard.
 Pannequet, *f.* Pancake.
 Panse caillette, *f.* Scotch haggis.
 Pantagruelique, *adj.* Gormand style.
 Panure, *f.* Grated crumbs, raspings.
 Panurette, *f.* A preparation of grated rusks.
 Paon, *m.* Peacock.
 Paonne, *f.* Peahen.
 Paoné, *e*, *adj.* Peacock like.
 Paonneau, *m.* Peachick.
 Papaye, *f.* Papay (a South American fruit).
 Papier, *m.* Paper.
 Papier dentilé. Lace paper.
 Papillon, *m.* Butterfly.
 Papillotes, *f.* Paper casings for sweetmeats, chop frills, etc. Mottoes.
 Paprika. Hungarian red pepper.
 Pâque, *f.* Passover.
 Pâque or Pâques, *m.* Easter.
 Dimanche de Pâques. Easter Sunday.
 Pâques fleuries. Palm Sunday.
 Paradis, *m.* Paradise.
 Parfait, *e*, *adj.* Perfect.
 Parfait, *m.* A kind of light ice cream. As *Parfait au café*, *Parfait praliné*, etc.
 Parfait, *e*, *adj.* Perfect.
 Parfait-amour. A French liqueur from grated cedrat skins.
 Parfumé, *e*, *adj.* Scented. Flavored.
 Pariade, *f.* Pair (of partridges).
 Pariser (*German*). Parisian.
 Parisien, *ne*, *adj.* Paris (style). Parisian.
 Parmentier. Name of a French nobleman (Baron Augustin Parmentier) who introduced the potato into France in 1785. He also invented twenty different styles of cooking potatoes.
 Parmesan, *m.* Parmesan cheese (Italian).
 Parmesan, *e*, *adj.*; de Parme. Parmesan (style).
 Parnasse, *m.* Parnassus.
 Part, *f.* Portion.
 Parures, *f. pl.* Parings, trimmings.
 Passé, *e*, *pa. p.* Strained.
 Passe-vin, *m.* Wine strainer.
 Passoire, *f.* Collander. Strainer.
 Passum. A sweet topaz colored Turkish wine.
 Pastèque, *f.* Watermelon.
 Pasteten (*German*). Patties. Meat and game pies.
 Pastetchen. Small patties.
 Pastille, *f.* Pastil, lozenge.
 Pastillage, *f.* Gum paste (for ornamental confectionery, etc.).

- Pastinake (*German*). Parsnips.
- Pastourelle, *f.* A kind of pear.
- Patagon, *ne, adj.* Patagonian (style).
- Patate, *f.* Potato.
- Pâte, *f.* Batter. Dough. Paste. (*pâte d'anchois, f.* anchovy paste; *pâte d'Italie, f.* Italian paste, etc.).
- Pâte brisée. Short paste.
- Pâte feuilletée (or, *feuilletage*). Puff paste.
- Pâte molle. Sponge (to make bread).
- Pâté, *m.* Pie (of meat). Pastry. Patty.
- “ bouillant. A minced fowl patty.
- “ de foie gras. A well known delicacy prepared from the livers of fat geese.
- “ de Noël. Mince pie.
- “ de Périgord. A pie made with fat goose livers and truffles.
- Pâtisserie, *f.* Pastry. A pastry-cook's business.
- Patissier, *m.* Pastrycook.
- Patissière, *adj.* Pastry. As, *crème patissière à la vanille*, pastry cream with vanilla.
- Patisson, *m.* A kind of squash. Also used, but incorrectly, for Girasole or Jerusalem artichoke.
- Patna Riz. Patna rice (the best Indian quality).
- Patras. A rich red Greek wine. Also a white Greek wine (resembling Rhine wine).
- Pattes d'ours, *f.* Bears' paws.
- Patron, *ne, m. and f.* Patron.
- Pauillac. A town and shipping point near Bordeaux. A district famous for its wines. A red Bordeaux wine.
- Paupiettes (Poupiettes), *f.* (Meat) rolls. Slices of meat rolled with forcemeat.
- Pavot, *m.* Poppy. The leaves of this plant are sometimes used instead of spinach.
- Pavot coq, Pavot coquelicot. Corn poppy, common red poppy.
- Pays, *m.* Country (in the sense of nation).
- Paysan, *ne, adj.* Peasant, country (style).
- Peau, *f.* Skin. Peel. Scum, froth.
- Pec, *adj.* New salted (of herrings).
- Pécari, *m.* Peccary.
- Pêche, *f.* Peach.
- Avant-pêche. Early Anne peach.
- Noyau de pêche. Peach stone.
- Pêche de serre, *f.* Hot house peach.
- Pêcheur, *euse.* Fisherman, fisherwoman.
- Pégase, *m.* Pegasus.
- Pêle-mêle, *adj.* Confusedly.
- Pélerin, *m.* Pilgrim.
- Pélican, *m.* Pelican.
- Pensée, *f.* Pansy.
- Pension, *f.* Board and lodging. Boarding house.
- Pension bourgeoise. Family boarding house.
- Pennsylvannien, *ne, adj.* Pennsylvania (style).
- Pentecôte, *f.* Pentecost (Whitsuntide). Also a Jewish festival.
- Pentélique, *adj.* Attic (style).
- Pépin, *m.* Grape stone.
- Perche, *f.* Perch.
- Perchtelsdorfer. A white Austrian wine.
- Perdigon, *m.* A kind of plum.
- Perdreau, *m.* Young partridge.
- Perdrix, *f.* Partridge.
- “ grise. Common or gray partridge.
- “ rouge. Red legged partridge.
- “ de neige. Ptarmigan. White grouse.
- Père, *m.* Father.
- Périgord. The former name of the department of France now known as the Dordogne. Noted for its truffles.
- à la Périgord. With truffles.
- Périgueux. A French town noted for its truffles and fine fowls.
- à la Périgieuse. Perigieux style. With truffles.
- Perle, *f.* pearl.
- Perlé, *e, adj.* Pearled, in pearl shape.
- Perlgrauen (*German*). Pearl barley.
- Perlhuhn (*German*). Guinea fowl.

- Persan, *e*, *adj.* Persian (style).
 Persée, *m.* Perseus.
 Persicot, *m.* A French peach liqueur.
 Persil, *m.* Parsley.
 Persillade, *f.* Parsley seasoning.
 Parsley sauce.
 Persillé, *e*, *adj.* Sprinkled with parsley.
 Péruvien, *ne*, *adj.* Peru (style).
 Peruvian.
 Pessac. A district famous for its wines (Bordeaux)—as Château Haut Brion, etc.
 Pet-de-nonne, *m.* Ancient name for Queen Fritters.
 Petersilie (*German*). Parsley.
 Petit, *e*, *adj.* Small.
 Petit lait, *m.* Whey (the thin part of milk).
 Petit pain, *m.* Roll (bread).
 Petit salé. Bacon. Lean salt pork.
 Petit salé à l'anglaise. English bacon.
 Petits-fours, *m. pl.* Small cakes.
 Petits pains à la purée. Very small rolls scooped out and stuffed with various kinds of savory purées.
 Petits pois verts. Green peas.
 Pétoncles. Scallops.
 Pétri, *e*, *pa. p.* Kneaded.
 Petrin, *m.* Kneading trough.
 Petsai. Chinese cabbage.
 Pfanne (*German*). Pan.
 Pfannkuchen (*German*). Pancakes.
 Pfau (*German*). Peacock.
 Pfeffer (*German*). Pepper. Also ragout (put after word as *Hasenpfeffer*, ragout of hare).
 Pfeffer-Gürken (*German*). Gherkins.
 Pfefferkraut (*German*). Peppergrass.
 Pfeilwurz (*German*). Arrowroot.
 Pfirsich (*German*). Peach.
 Pfirsich-Bowle (*German*). Peach-bowl (cup).
 Phénix, *m.* Phoenix.
 Phosphaté, *e*, *adj.* With phosphate.
 Piantadella. A red Austrian wine.
 Pic, *m.* Woodpecker.
 Picalilli, *m.* Picallili, mixed pickles.
 Picardin. A still red (dry) wine from the south of France.
 Piccolit. A sweet Italian wine (red and white).
 Pichet, *m.* Drinking cup.
 Picholine, *f.* A small olive.
 Pickelsteiner Fleisch (*German*). A stew prepared with various kinds of meat and vegetables.
 Picolit. A thick sweet Austrian "straw wine."
 Pie, *f.* Magpie.
 Pièce, *f.* Piece. Portion.
 Pièce de résistance. The principal joint of a dinner. The main exhibit.
 Pièces montées. Mounted pieces.
 Set pieces. Centre pieces.
 Pied, *m.* Foot.
 Piédestal, *m.* Pedestal.
 Piémontais, *e*, *adj.* Piedmont (style).
 Pierre, *f.* Stone. (*m.*) Peter.
 Piesporter. A white Moselle wine.
 Pigeon, *m.* Pigeon.
 " biset. Wood pigeon.
 " de rocher. Rock pigeon.
 " grosse gorge. Pouter pigeon.
 " engraisé. Cornfed pigeon.
 " massart. Wood pigeon.
 " pattu. Bantam pigeon.
 " ramier. Wild pigeon.
 " vierge. Squab.
 Pigeonneau, *m.* Squab.
 Pilau (pilaf), *m.* Pillau, a Turkish dish of rice and onions. Also an East Indian dish of meat and rice.
 Pilé, *e*, *pa. p.* Pounded. Bruised.
 Pilet, *m.* Pintail duck.
 Pilon, *m.* Pestle. Drumstick (of poultry).
 Pilsen (*German*). Name of town in Bohemia where Pilsner beer was originated.
 Piment (*German*). Allspice.
 Piments, *m.* Peppers.
 Piment de la Jamaïque. Jamaica pepper, allspice.
 Pimentade, *f.* Pimento sauce.
 Pimprenelle, *f.* Salad-Burnet (herb).
 Pincer. To pinch. (*Pincer la pâte*, to ornament or decorate pastry.)
 Pineau, *m.* A black grape.

- Pineau (blanc, gris, noir). A native American wine (the two first white and the third red).
- Pinée, *f.* Salt cod.
- Pingouin (Pinguin), *m.* Penguin (bird of Arctic regions).
- Pinole. A kind of wheat-corn roasted.
- Pinson de neige, *m.* Snow bird.
- Pintade, *f.* Guinea fowl. Pintado. Pearl hen.
- Pintadeau, *m.* Guinea chick.
- Piot, *m.* Wine (in jest).
- Piquant, *e, adj.* Piquant, spicy.
- Piqué, *e, pa. p.* Larded.
- Pique-assiette, *m.* A "deadhead" diner, a "sponger."
- Piquette, *f.* Wine made from the pressed grapes by adding water and sugar. Also wine made from dried raisins.
- Pisan, *e, adj.* Pisa (style).
- Piscovore, *adj.* Piscovorous, feeding on fish.
- Pissenlit, *m.* Dandelion.
- Pistache, *f.* Pistachio (nut).
- Pithiviers. City of France famous for its pastry (especially lark and almond pies).
- Pitoy. A red Burgundy wine.
- Plaisir, *m.* Pleasure.
- Planché, *e, pa. p.* Planked.
- Plante, *f.* Plant.
- Plaque à rôtir, *f.* Roasting pan.
- Plat, *e, adj.* Flat, level.
- Plat, *m.* Dish. *As, plat à tarte*, pie dish.
- Plat en argent. Silver platter.
- Plats chauds. Hot dishes.
- Plats froids. Cold dishes.
- Plat, *e, adj.* Flat, level.
- Plateau, *m.* Tray (butler's).
- Plébéien, *ne, adj.* Plebeian, common.
- Pleine-terre (en). Out doors.
- Plie, *f.* Plie franche, *f.* Pliaice.
- Plié, *e, adj.* Folded.
- Ploeschowitz. A white Moravian wine.
- Plombière. Ice cream with whipped cream (made with various flavors).
- Pluche, *f.* A garniture of chevril leaves for soups. Plush. A celebrated French writer of the 17th century.
- Plum brandy. A liqueur from prunes.
- Plume, *f.* Feather. Pen.
- Plumé, *e, pa. p.* Plucked.
- Pluvier, *m.* Plover.
- Pluvier dorée. Golden plover.
- Pluvier à pattes jaunes. Yellow leg plover.
- Poche, *f.* Pastry bag. Pocket.
- Poché, *e, adj.* Poached.
- Poêle, *f.* Pan. *As, poêle à omelette*, omelette pan.
- Poêler. A mode of braising meat.
- Poêlon, *m.* Small skillet.
- Poêlonnée, *f.* Skilletful.
- Poggiosecco. A red sweet wine from Tuscany (Italy).
- Poignée, *f.* Handful.
- Point, *m.* Point.
- à point. Cooked to a turn.
- Pointe, *f.* Point. Tip (of vegetables, as *pointes d'asperges*, etc.).
- Pointu, *e, adj.* Pointed.
- Poire, *f.* Pear.
- " d'angoisse. Choke pear.
- " d'hiver. Winter pear.
- " molle. Soft pear.
- Poireau, *m.* Leek.
- Poirée, *f.* Beet.
- Pois, *m.* Peas.
- " des champs. Field peas.
- " gris. Gray peas.
- " hâtifs. Early peas.
- " nouveaux, petits pois. Green peas.
- " ramés. Pole beans.
- Poisson, *m.* Fish.
- Poissonnière, *f.* Fish kettle, fish pan.
- Poissonnaille, *f.* Panfish (small fry).
- Poitrine, *f.* Breast.
- Poivrade, *f.* Pepper sauce.
- Poivre, *m.* Pepper.
- Poivre de Cayenne, poivre rouge. Cayenne pepper, red pepper.
- Poivré, *e, pa. p.* Peppered, with pepper.
- Poivrière, *f.* Pepper-box.
- Pökelfleisch (*German*). Pickled or corned meat.

- Polenta (*Italian*). An Italian dish of cornmeal.
- Pollau. A white Moravian wine.
- Pollo con Arroz. A Spanish dish of chicken and rice.
- Pollo con Formaggio. An Italian dish of stewed chicken with Parmesan cheese.
- Polonais, *e*, *adj.* Polish.
- Polony. A dry sausage of partly cooked meat (a corruption of bologna sausage).
- Polpetti (*Italian*). See *Poulpeton*.
- Pomeranzen-Bowle (*German*). Orange cup.
- Pomerol. A red Bordeaux wine.
- Pomino. A dry red wine from Tuscany (*Italy*).
- Pommard. A still red Burgundy wine.
- Pomme, *f.* Apple.
- “ d'Api. A small rosy apple named after the Roman Appius.
- “ d'amour. Love apple. Tomato.
- “ d'Arménie. Apricot.
- “ d'or. Tomato.
- “ musquée. Musk apple.
- “ sauvage. Crabapple.
- Pomme de terre. Potato.
- Pommé, *m.* Cider.
- Pomme, *e*, *pa. p.* Shaped round like an apple.
- Pommetté, *e*, *adj.* Decorated with small balls.
- Pompadour, *f.* Mistress of Louis XV., noted for luxurious living.
- Ponche, *m.* Punch.
- Poncire, *m.* A large thick rinded lemon. Lime.
- Pontac. A dry fruity wine made in British South Africa.
- Pont l'évêque. A French cheese of delicate flavor.
- Pontail, *m.* A species of sea duck.
- Poutet Canet. See *Château*.
- Porc, *m.* Pork.
- Peau de porc. Crackling.
- Porc salé. Salted pork.
- Porcelaine, *f.* Porcelain.
- Porreau, *m.* Leek.
- Port de salut. A fine French cheese.
- Porte d'assiette, *m.* Plate stand, plate mat.
- “ couteau. Knife rest.
- “ fourchette. Fork rest.
- “ fromage. Cheese dish.
- “ huilier. Cruet stand.
- “ menu. Bill of fare holder.
- Portion, *f.* Portion.
- Porto. See *Oporto*.
- Portugais, *e*, *adj.* Portuguese (style).
- Portulak (*German*). Purslain.
- Posset, *m.* Posset (milk curdled with beer).
- Pot, *m.* Pot.
- Pot à la crème. Cup custard.
- Pot poivré, *m.* Pepper pot.
- Potage, *m.* Soup.
- Potager, *m.* Soup pot. Cooking stove. Kitchen garden.
- Potagiste, *m.* Soup cook.
- Pot-au-feu, *m.* A famous French home soup. Meat broth.
- Potée, *f.* Potful.
- Potiron, *m.* Pumpkin.
- Poucettes, *f.* Pinmoney pickles.
- Pouchong, *m.* A kind of black tea.
- Pouding, *m.* Pudding. (*Poudin au pain*, bread pudding, etc.)
- Poudre, *f.* Powder. (*Levure de poudre*, baking powder.)
- Poudré, *e*, *adj.* Powdered.
- Poularde, *f.* Fat pullet (fatted female chicken 7 to 8 months old that has not started to lay eggs).
- Poule, *f.* Old chicken. Hen.
- “ au-pot. Fowl boiled in the stock pot.
- “ de Barbarie, d'Afrique, de Numidie. Guinea fowl, guinea hen, pintado.
- “ de bois, sauvage. Hazel hen.
- “ de bruyère, de Limoges. Wood grouse.
- “ d'eau. Moor hen, water hen.
- “ de neige. White grouse. Ptarmigan.
- “ de prairie, *f.* Grouse, prairie hen.

- Poulet, *m.* Pullet. Young (cock) chicken. (*Poulet à griller*, broiler; *Poulet à rôti*, roasting chicken, etc.)
- Poulet d'Inde. Young turkey.
- “ de grain. Spring chicken.
- “ Reine. Name given to fine specimens of young chickens.
- Poulette, *f.* A young hen.
- à la poulette. Egg dressing. With a sauce made of butter, flour, stock and egg yolks.
- Pouliot, *m.* Pennyroyal.
- Poupart, *m.* A kind of crab.
- Poupelin, *m.* A cheese cake.
- Poupetan. A pie made of either fish or meat.
- Pourboire, *m.* Tip.
- Pourceau, *m.* Pig.
- Pourpier, *m.* Purslane (purslain).
- Pourri, *e, adj.* Decayed.
- Pousse café. Pousse café (a “mixed drink”).
- Poussin, *m.* Pullet. Squab or hot-house chicken.
- Poutarge, Poutargue, *f.* Botargo, pickled spawn of fish.
- Pouter, *m.* Pouter (a large breasted) pigeon.
- Praliné, *e, adj.* When anything is mixed with browned almonds (as, *choux pralinés*, cream cakes with burnt almonds).
- Pralines, *f.* Burnt almonds (browned in sugar).
- Prannuan-Malvasia. A sweet topaz colored Turkish wine.
- Pré, *m.* Meadow.
- Preignac. A white Bordeaux wine.
- Preisselbeer (*German*). Cranberry.
- Preisselbeeren (*German*). Cranberries.
- Préparé, *e, pa. p.* Salted, corned.
- Pré-salé, *m.* Mutton raised on the salt marshes of France.
- Président, *m.* President.
- Presse, *f.* Squeezer, pressing machine.
- As, *presse citron*, lemon squeezer.
- Pressé, *e.* Pressed. Hurried.
- Pressis, *m.* Juice squeezed out.
- Presskopf (*German*). Headcheese.
- Prêt, *e, adj.* Ready. (*Le diner est prêt*, dinner is ready.)
- Prillken (*German*). Cakes.
- Primeur, *f.* Early season. Early fruit, early vegetables. Newness (of wine).
- Prince, *m.* Prince.
- Princesse, *f.* Princess.
- Princier, ère, *adj.* Princely.
- Printanier, ère, *adj.*; à la printanière. Springlike. With young spring vegetables.
- Printemps, *m.* Spring.
- Prinz (*German*). Prince.
- Prix, *m.* Price.
- à moitié prix. At half price.
- à prix fixe. At one price.
- Prodigieux, euse, *adj.* Large. Prolific.
- Professeur, *m.* Professor.
- Profiteroles, *m.* A kind of light cake filled with cream. Also served as garnish to clear soup (then filled with purée of chicken, etc.).
- Prophète, *m.* Prophet.
- Propriétaire, *m.* Proprietor.
- Prosecco. An Italian wine (red and white). Also a reddish yellow straw wine.
- Provençal, *e, adj.* Provence (style). Generally implies that garlic or onion and olive oil have been used in preparation.
- Provence, *f.* Provence.
- Provisions, Provisions de bouche, *f.* Provisions, victuals.
- Prune, *f.* Plum.
- “ de monsieur. Orleans plum.
- “ de reine claudé. Greengage plum.
- “ de damas. Damson plum.
- “ sèche. Prune.
- Pruneau, *m.* Dried plum.
- Prunelle, *f.* Sloe. Wild plum. Prunelle (liqueur from wild plums).
- Jus de prunelle. Harsh wine.
- Prusse, *f.* Prussia.
- Prussien, ne, *adj.* Prussian (style).
- Ptisane, *f.* Ptisan (a decoction of barley).

Puchero (*Spanish*). Spanish national dish. (See *Olla Podrida*.)
 Puits d'amour. French pastry made of puff paste.
 Puligny. A still red Burgundy wine.
 Pulpe, *f.* Pulp.
 Pulverisirt (*German*). Pulverized.
 Punch, *m.* Punch. (*Punch au rhum*, rum punch, etc.)
 Pur, *e, adj.* Pure.
 Purée, *f.* Thick soup. Also mashed vegetables, as *purée de pommes de terre*, mashed potatoes.
 Purifié, *e, adj.* Purified.
 Puter (*German*). Turkey.
 Puterhenne (*German*). Hen-turkey.
 Pyramide, *f.* Pyramid.
 Pyrenéen, *ne, adj.* Pyrenees (style).

Queux, *m.* Name of a cook during the middle age. (*Maitre queux*, chief or master cook.)
 Quiche, *f.†* A kind of custard pie without sugar (eaten hot).
 Quignon, *m.* A double portion of bread.
 Quillet, *m.* A small almond cake.
 Quinquina, *m.* Quinquina (a wine from Peruvian bark).
 Quinte, *adj.* Fifth.
 Quitte (*German*). Quince.
 Quoorma. A very mild Indian curry preparation.
 Quotidien, *ne, adj.* Daily. As, *Pain quotidien*, daily bread.

R

Q

Quab. A Russian river fish.
 Quadrillé, *e, pa. p.* Checkered. (Thin strips of paste laid across tarts, so as to form a sort of net.)
 Qualité, *f.* Quality.
 Quark (*German*). A German cheese, similar to curd cheese. The French "fromage mou."
 Quarte, *f.* Quart.
 Quartier, *m.* Quarter. A fourth part. (*Quartier d'agneau*, a quarter of lamb.)
 Quartier de devant. Forequarter.
 Quartier de derrière. Hindquarter.
 Quasi, *m.* Edgebone or aitchbone. As *quasi de veau*, a piece of veal cut from the end of the loin.
 Quass (quas. quaas). A Russian beer made of rye or rye bread (also of apples and pears).
 Quenelles, *f. pl.* A kind of paste dumpling (from the Suabian *knopfle*). Also meat balls.
 Queue, *f.* Tail (*Queue de boeuf*, *Queues d'ecrevisses*. Ox-tail, crayfish tails, etc.)

Rabiole, Rabioule, *f.* From the Italian *Ravioli*. A sort of paste stuffed with a forcemeat prepared with various ingredients, as spinach, cheese, calf's brain, etc.
 Rable, *m.* Back. (Used only to designate the back of the rabbit or hare, as *Rable de lièvre*.)
 Rablé, *e*; Rablu, *e, adj.* Thick backed.
 Racachout, *m.* Racachou. An Arabian preparation of roasted acorns (powdered with sugar and aromatics). A mixture of potato flour, tapioca and cocoa flour, flavored with vanilla (prepared with milk as a drink for invalids and convalescents).
 Racines, *f.* Roots. Vegetables (as carrots, turnips, onions, etc.), served as a garnish.
 Rack, *m.* Arrack (cordial).
 Radis, *m.* Radish.
 Radkersburger. A sweet white Austrian wine.
 Raffinée, *f.* Best quality of refined sugar.
 Raffiné, *e, adj.* Purified.

- Rafratchi, *e, pa, p.* Refreshed, cooled.
- Rafratchissant, *e, adj.* Refreshing.
- Rafratchissement, *m.* Refreshment.
- Ragoût, *m.* Stew (spiced).
- Ragoûtant, *e, adj.* Spicy, tasty.
- Rahm (*German*). Cream.
- Raie, *f.* Skate. Ray fish.
- Raifort, *m.* Horseradish.
- Raiponce, *f.* Rampion.
- Raisin, *m.* Grape.
 " des bois. Bilberry, black whortleberry.
 " de Corinthe. Currant.
 " de Mars. Common currant.
 " sec. Raisin.
- Raisiné, *m.* Grape jelly.
- Rakia. A Hungarian liqueur from perfumed grapes.
- Râle, *m.* Railbird. Sora.
- Rambour, *m.* A large early sour apple (for baking).
- Ramequin, *m.* Ramekin (a kind of cheese tartlet).
- Ramereau, *m.* Young ring-dove, young wood-pigeon.
- Ramier, *m.* Wild pigeon.
- Rance, *adj.* Rancid.
- Rancio. A Madeira wine from the Rancio grape.
- Ranhofen. A noted chef (author of *The Epicurean*).
- Râpe, *f.* Grater.
- Râpé, *e, pa, p.* Scraped. Shaved, grated, rasped.
- Rappoltswiler. A still white wine produced in Alsace-Lorraine.
- Râpure, *f.* Gratings.
- Rat, *e, m.* and *f.* Rat.
- Rasade, *f.* Glassful.
- Rassis, *e, adj.* Stale. As *pain rassis*, yesterday's bread.
- Rata, *m.* A slang name for stew.
- Ratafia, *m.* A liqueur flavored with different sorts of fruit.
- Ratatiné, *e, adj.* Withered.
- Ratatouille, *f.* Slang name for hash or stew.
- Ration, *f.* Ration.
- Raton, *m.* A kind of cheese cake.
- Ratonnet, *m.* Small skewers of meat (generally of mutton).
- Rauchfleisch (*German*). Smoked meat.
- Raenthaler. A white Rhine wine.
- Rauschenbruch. A white Moravian wine.
- Rave, *f.* Turnip.
 Petite rave. Radish.
- Ravier, *m.* Radish plate. Side dish.
- Ravigote, *f.* A sharp sauce prepared with various herbs (served hot and cold).
- Ravioles. See *Rabioles*.
- Raya. A moderate grade of sherry.
- Rayé, *e, adj.* Striped.
- Rayon de miel, *m.* Honeycomb.
- Rebhuhn (*German*). Partridge. Grouse.
- Rebord, *m.* Border.
- Réception, *f.* Reception.
- Réchaud, *m.* Chafing dish.
- Réchauffé, *e, adj.* Warmed-up (meat), recooked, redressed.
- Réchauffoir, *m.* Plate warmer.
- Recherché, *e, adj.* Exquisite. Dainty.
- Récolte, *f.* Harvest, crop.
- Recoupé, *f.* Coarse flour, broken bread.
- Recuit, *e, pa, p.* Cooked again.
- Redéjeuner. To breakfast again.
- Réduit, *e, pa, p.* Boiled down, reduced.
- Refait, *e, pa, p.* Warmed up again.
- Refascos. A dark red Austrian wine.
- Réfection. Refection, meal, repast.
- Réfectoire, *m.* Dining-room.
- Réforme (à la). Reform style—named after the famous Reform Club of London.
- Réfrigérant, *e, adj.* Cooling, freezing.
- Réfrigérateur, *m.* Refrigerator.
- Refroidi, *e, adj.* Cooled, chilled.
- Refroidissant, *e, adj.* Cooling.
- Régál, *m.* Banquet. Feast.
- Regarni, *e, adj.* Regarnished.
- Régent, *e, adj.* Regent (style).
- Régisse, *f.* Licorice.
- Régorgé, *e, adj.* Overstocked.
- Reh (*German*). Deer.
- Rehziemer (*German*). Saddle or haunch of venison.

- Reims. A French department famous for its champagnes.
- Reine cliche, *f.* Greengage.
- Reine margot. A thick chicken soup.
- Reinette, *f.* A kind of apple.
- Reis (*German*). Rice.
- Reismehl (*German*). Rice flour.
- Relevé, *m.* "Remove"—title of the course of large joints of meat (also sometimes the larger poultry and other birds and occasionally large fish after soup). The word is a relic of bygone days when it was the custom to have the table set with edibles before the guests entered the dining-room. Immediately after the guests were seated and served with the soup, the latter was "removed" and replaced by the joint—either fish, butcher's meat or poultry. As that service is though out of date, the word is now a misnomer.
- Relevé, *e, pa. p.* Removed. Turned up. Seasoned highly.
- Rémois, *e, adj.* Reims (style).
- Remouillage, *m.* Second stock.
- Rémoulade, *f.* A salad dressing. A cold sauce (made with eggs, mustard, vinegar, oil, shallots, parsley, capers, gherkins, etc.).
- Rempli, *e, pa. p.* Filled.
- Remué, *e, pa. p.* Stirred.
- Renaissance (*à la*). Renaissance (style). The revival of learning and art in the 16th century. The style of architecture which came into vogue at that time.
- Rendu, *e.* Rendered, produced.
- Renne, *m.* Reindeer.
- Renversé, *e, pa. p.* Turned out on a dish.
- Repas, *m.* Repast.
- Repasé, *e, pa. p.* Strained repeatedly.
- République, *f.* Republic.
- Repue, *f.* (*Slang.*) Feeding, meal.
- Requin, *m.* Shark.
- Restaurant, *m.* A restaurant. A high class eating house. Originally the name of a broth invented in 1557 by a French doctor named Palissy. In 1765 a tavern was opened in Paris, under the title of "Restaurant" for the purpose of supplying this broth.
- Restaurateur, *m.* Restaurateur. Restaurant keeper.
- Reste, *m.* Remains of a feast.
- Rétroussé, *e, adj.* Trussed (poultry, etc.). Turned up.
- Rettig (*German*). Radish.
- Réveillon, *m.* A gastronomic festivity which takes place in France on Christmas eve.
- Revenir (*faire*). To fry or to brown.
- Revention. A still red wine from the department of Isère (France).
- Rhabarber (*German*). Rhubarb.
- Rheine, *f.* Rheine (a coloring matter obtained from the root of the common rhubarb).
- Rheingold. A sparkling German wine.
- Rhin (Vin du), *m.* Rhine wine.
- Rhombique, *adj.* Lozenge shape.
- Rhône (Vin du). Rhone wine.
- Rhubarbe, *f.* Rhubarb.
- Rhum, *m.* Rum.
- Riblette. See *Griblette*.
- Richard, *m.* Millionaire.
- Riche, *adj.* Rich.
- Richesse, *f.* Riches, wealth, richness.
- Richelieu. A French cardinal and statesman of the reigns of Louis XIII and XIV. (1585-1642). Many dishes are named after him.
- Riesling. A white Austrian wine.
- Rillettes, *f.* A French savory meat preparation used for hors d'oeuvre and savouries.
- Rilly. A French department famous for its champagnes.
- Rimini. A red Italian wine.
- Rincé, *e, pa. p.* Rinsed.
- Rindfleisch (*German*). Beef.
- Rindfleischtee (*German*). Beef tea.
- Rindschnitten (*German*). Beefsteak.
- Ripa. A red dry wine from Tuscany (Italy).
- Ripaille, *f.* High living. Feast.
- Ripopée, *f.* A mixed wine sauce.
- Rippchen (*German*). Chops. Cutlets.

- Risi pisi (*Italian*). A soup of rice and green peas.
- Risot, *m.* Risotto, an Italian dish of rice and cheese.
- Rissolé, *e, adj.* Browned.
- Rissoles, *f.* Rich mixed fish or meat rolled in thin pastry and fried.
- Rissolettes. Same as Rissoles, but smaller.
- Rittersberger. A sweet white Austrian wine.
- Rivesaltes. A still red (sweet and dry) wine from the south of France. Also one of the best French liqueur wines.
- Rivière, *f.* River.
- Riz *m.* Rice.
Farine (*f*) de riz. Rice flour.
- Robe, *f.* Skin. Pod. Gown.
En robes de chambre, *f.* In dressing gown. Of creams served in paper cases; of potatoes served in their "jackets," etc.
- Robert, *f.* A brown, spicy mustard sauce. (Named after a distinguished French chef and restaurateur of the last century.)
- Robine, *f.* A kind of pear. Also known as "Royale" and "Muscat d'août."
- Rocambole, *f.* A kind of garlic.
- Rocher, *m.* Rock.
- Rocher de Cancale. Place on the west coast of France renowned for its oysters.
- Rogen (*German*). Roes.
- Roggen (*German*). Rye.
Roggenbrod (*German*). Rye bread.
- Rognon, *m.* Kidney.
- Rognures, *f.* Remnants. Parings. As, *Rognures de feuilletage*, puff paste trimmings.
- Roh (*German*). Raw.
- Roi, *m.* King.
- Röhrennudeln (*German*). Macaroni.
- Röllchen von Schweinefleisch (*German*). Pork rolls.
- Rollmops (*German*). A rolled up pickled herring.
- Romaine, *f.* Cos lettuce.
- Ris, *m.* Sweetbread. As, *Ris de veau*, veal sweetbread.
- Romaine, *adj.* Roman (*Ponche romain*, Roman punch, etc.).
- Romanée (Sparkling). A wine produced in the Burgundy district.
- Romanée Conti. A still Burgundy wine (red and white).
- Romankeintjes. A Dutch pastry of eggs, sugar and almonds.
- Romanoff. The family name of the Russian Imperial family.
- Romarin, *m.* Rosemary (an herb).
- Romp. To break. To work paste or dough three or four times.
- Rondelle, *f.* Ring (for ranges). Also a vessel for carrying beer.†
- Ronger. To eat, to nibble.
- Roquefort, *m.* Roquefort cheese.
- Roquemaure. A French rose colored wine (dry).
- Roquette, *f.* Rocket, a kind of salad herb.
- Rosacé, *e, adj.* Ornamented with roses.
- Rosbif, *m.* Roast beef.
- Rose, *f.* Rose.
- Rosé, *e, adj.* Rose-hued.
- Rosen (*German*). Roses.
- Rosenkohl (*German*). Brussels sprouts.
- Rosinen (*German*). Raisins.
- Rosolio (*Italian*). A liqueur flavored with roses, orange flowers and various spices.
- Rossignol, *m.* Nightingale.
- Rossini. A famous musician and gourmet. (*Filet de boeuf à la Rossini*, beef tenderloin with goose liver and truffle sauce).
- Rossolnik. A Russian national soup.
- Rossolis, *m.* A spirituous liquor.
- Rostbrod (*German*). Crouton. Toast.
- Rôt, *m.* Roast meat.
- Rôt or rôti, *m.* The "roast" or "game" course. Preferably of game, but often including whole roast poultry, etc., and occasionally roast butcher's meat. Sometimes, also, fish for Lenten dinners.
- Rota. A red Spanish wine.
- Roth (*German*). Red.
- Rothenberger. A white Rhine wine.
- Rothwein (*German*). Claret.

Rôti, *e, pa. p.* Roasted.
 Rôtie, *f.* Toast.
 Rotisseur, *m.* Roast cook.
 Rôtissoire, *f.* Roasting pan.
 Rotweinsauce (*German*). Claret sauce.
 Roucoule. A (still) red Hermitage wine.
 Rouelle, *f.* Round (of beef, etc.).
 Fillet. Round slice.
 Rouennais, *e, adj.* Rouen (style).
 Rouge, *adj.* Red.
 Au rouge. Red sauce.
 Rouge de rivière, *m.* A kind of wild duck.
 Rouge gorge, *m.* Robin.
 Rouget, *m.* Red mullet (a highly esteemed fish, called the "woodcock of the sea").
 Roulade, *f.* Meat roll. Rolled meat.
 Roulé, *e, pa. p.* Rolled.
 Rouleau, *m.* Roller.
 Roumain, *e, adj.* Roumanian (style).
 Roussâtre, *adj.* Auburn-hued.
 Rousselet, *m.* Russet pear.
 Roussi, *e, pa. p.* Browned (only used for flour turned into *roux*).
 Roussili, *e, adj.* Browned (meat).
 Roussillon. A still red (dry and sweet) wine from the South of France.
 Roux, *m.* A preparation of butter and flour, used for thickening soups and sauces.
 Rovereto. A red Austrian wine (Italian Tyrol district).
 Royal, *m.* An egg custard used for garnishing clear soups. Also an icing (*glace royale*) made with whites of egg and icing sugar and used for coating and decorative purposes.
 Royal, *e, adj.* Royal (style).
 Royale. A kind of pear.
 Royans. A delicately-flavored small fish, similar to sardines.
 Ruban, *m.* Ribbon. As, *en rubans*, in ribbons.
 Rubané, *e, adj.* Decorated with ribbon. Ribbon-like.
 Rübschen (*German*). Turnips, carrots, etc.

Ruche, *f.* Bee-hive.
 Rücken (*German*). Saddle.
 Ruedesheimer. A white Rhine wine (sparkling).
 Rührer (*German*). Scrambled eggs.
 Runique, *adj.* Runic.
 Rumford, Benj. An American statesman and inventor of economical soups.
 Rusivica. A deep red sweet Dalmatian (Austria) wine.
 Russe, *adj.* Russian.
 Russische, *noun*; Russischer, *adj.* (*German*). Russian.
 Russischer Krustenpudding (*German*). Charlotte russe.
 Ruster Ausbruch. A sweet white Hungarian wine.
 Rustique, *adj.* Rustic.
 Rutabaga, *m.* Rutabaga, Swedish turnip.
 Ruy. A still red wine from the department of Isère (France).

S

Sabayes. A Spanish white wine.
 Sabayon (Sabaillon), *m.* A kind of egg punch. Also served as sauce with hot puddings. Also a sweet dish by itself (prepared with wine—either sherry, Malaga or white—sugar and eggs).
 Sable, *m.* A kind of pastry.
 Sabot au sang, *m.* A stew prepared in olden times.
 Sack. A wine used during the middle ages. Originally produced in the Canary Islands.
 Safran (*German*). Safron.
 Safran, *m.* Saffron.
 Saft (*German*). Juice (of fruit, etc.).
 Sago (*German*). Sago.
 Sagou, *m.* Sago.
 Sahne (*German*). Cream.

- Saignant, *e*, *adj.* Underdone. Rare.
 Saindoux, *m.* Lard.
 St. André. A red Bordeaux wine.
 St. Augustin. A fall pear.
 St. Bris. A white Bordeaux wine.
 St. Clancian. A white Illyrian (Austria) wine.
 St. Chef. A still red wine from the Department of Isère (France).
 St. Christophe. A red still Bordeaux wine.
 St. Chrystol. A still red (sweet) wine from the south of France.
 St. Cloud. A city and castle between Paris and Versailles (France). A number of dishes are so named (*Ris de veau*, *St. Cloud*, etc.).
 St. Drézery. A red (sweet) wine from the south of France.
 St. Elie. A fine pale Green wine.
 St. Emilion. A red still Bordeaux wine.
 St. Estèphe. A red still Bordeaux wine. A district from which come many well known wines—Château Montrose, Calon Ségur, Rochet, etc.
 St. Etienne. A red still Bordeaux wine.
 St. Genies. A French rose colored wine (sweet).
 St. Georges. A red sweet wine from the south of France.
 St. Germain, *m.* A bartlett pear *Potage St. Germain*, a pea soup.
 St. Gervais. A red Bordeaux wine. Also a famous French cream cheese.
 St. Gilles. A still red dry wine from the south of France.
 St. Hubert. The patron saint of hunters. Many game dishes are named after him.
 St. Hippolyte. A red still Bordeaux wine.
 St. Julien. A red still Bordeaux wine. A district from which come many well known wines—Château Léoville, Gruaud Larose, Lagrange, etc.
 St. Laurent. A red still Bordeaux wine. Another district famous for its wines—Château Camensac, etc.
 St. Laurent des Arabes. A dry French red wine from the Department of Drome.
 St. Loubès. A red Bordeaux wine.
 St. Macaire. A Swiss wine. Also a Bordeaux wine.
 St. Magdalène. A red Austrian wine (German Tyrol district).
 St. Malouin, *e*, *adj.* St Malo (style).
 St. Martin de Mazerat. A red still Bordeaux wine.
 St. Peray. A white wine (sparkling and still) produced in the south of France.
 St. Prex. A red dry highly spirituous Swiss wine.
 St. Saom. A still red wine from the Department of Isère (France).
 St. Saphorin. A white dry Swiss wine.
 St. Verand. A still red wine from the Department of Isère (France).
 St. Vivien. A Bordeaux wine.
 Saisir (*faire*). To seize. To cook meat over a brisk fire to make it retain its juices.
 Saki. A Japanese rice liquor.
 Salade, *f.* Salad.
 Saladier, *m.* Salad dish. Bowl.
 Salamandre, *f.* Oven used for browning or gratinating dishes. Also a flat iron instrument, which is made red hot and held over dishes that need browning.
 Salami, *m.* An Italian sausage.
 Salanga, Salangane, *f.* Esculent swallow (see *nids de salangane*).
 Salarem. A red Portuguese wine.
 Salat (*German*). Salad.
 Salat-Bohnen (*German*). Beans used for salad.
 Salces. A still red (sweet) wine from the South of France.
 Salé, *e*, *pa. p.* Salt, salted. (*Porc salé*, salt pork). Corned (*Boeuf salé*, corned beef.).
 Salicoque, *f.* Prawn.
 Salmigondis, *m.* Salmagundi (a kind of old English meat mixture).
 Salmis, *m.* Salmis, a ragout of (feathered) game previously cooked. Jugged hare.

- Salpeter (*German*). Saltpeter.
- Salpicon, *m.* A mince of poultry or game with ham, tongue and mushrooms, used for croquettes, bouchées, rissoles, etc.
- Salsepareille, *f.* Sarsaparilla.
- Salsifis, *m.* Oyster plant. Salsify.
- Salurner. A red and white Austrian wine (German Tyrol district).
- Salut, *m.* Salutation.
- Salvaquin. A red dry highly spirituous Swiss wine.
- Saltz, *m.* (*German*). Salted.
- Salzgurken (*German*). Cucumbers pickled in brine (served with boiled or roast meats).
- Samen (*German*). Seeds.
- Samian. A famous wine from the Island of Rhodes.
- Samos, *m.* A Greek dessert wine.
- Sandre. Pike perch. Wall-eyed pike.
- Sandwichs, *f.* Sandwiches.
- Sang, *m.* Blood.
- Sangaree, *m.* An East Indian punch.
- Sangler. To pack. To prepare the ice mixture for freezing.
- Sanglier, *m.* Wild boar.
- San Michele. A red Austrian wine (Italian Tyrol district).
- Sans. Without.
- San Sidero. An amber sherry-like wine from Sicily.
- Santa Venera. A red soft wine from Sicily.
- Santé, *f.* Health.
- Santenay. A still red Burgundy wine.
- Santenot-Volnay. A red Burgundy wine.
- Santos, *m.* A Brazilian coffee.
- Sapa, *m.* Grape jelly.
- Sapaceau, *m.* An egg punch.
- Sapide, *adj.* Savory. Sapid.
- Sapote, *f.* Sapota, Sapodilla (a West Indian fruit).
- Sarazin. See *Sarrasin*.
- Sarbotière (Sorbetière), *f.* A pewter freezing pot or freezing pan.
- Sarcelle, *f.* Teal duck.
- Sarcelle ailes bleues. Blue-wing teal duck.
- Sarcelle ailes vertes. Green teal duck.
- Sardellen (*German*). Anchovy.
- Sarder (*German*). Sardine.
- Sardine, *f.* Sardine.
- Sargus, *m.* Porgy.
- Sarrasin, *m.* Buckwheat. (*Galettes de sarrasin*, buckwheat cakes).
- Sarriette, *f.* A savory herb.
- Sassafras, *m.* Sassafras.
- Sassela. A red dry Italian wine.
- Sassenage, *m.* A kind of cheese (similar to Roquefort).
- Sassé, *e*, *pa. p.* Sifted.
- Satiné, *e*, *adj.* Satin-like.
- Satyre, *m.* Satyr.
- Sauce, *f.* Sauce. The two foundation sauces are the brown and white sauces, *Espagnole* and *Velouté*. The auxiliary sauces are *Béchamel* and *Tomato*.
- Sauce (*German*). Sauce (meat).
- Saucé, *e*, *pa. p.* Sauced; covered with sauce.
- Saucier, *m.* Sauce cook.
- Saucière, *f.* Sauce-boat.
- Saucisse, *f.* Sausage. As, *Saucisses de Frankfort*, Frankfort sausages.
- Sauerampfer (*German*). Sorrel.
- Saucisson, *m.* A large sausage (sometimes smoked and dried).
- Sauerbraten (*German*). Sour beef.
- Sauerkraut (*German*). Sourkraut.
- Sauer (*German*). Sour.
- Säuerlich (*German*). Sourish.
- Sauge, *f.* Sage.
- Saumon, *m.* Salmon.
- Saumoneau, *m.* Salmlet; a very small young salmon.
- Saumur (sparkling). A wine produced in the Province of Anjou (closely resembles champagne).
- Saumuré, *e*, *pa. p.* Pickled.
- Saupiquet, *m.* Spiced vinegar sauce.
- Saupoudré, *e*, *adj.* Powdered, dusted.
- Saur. Smoke-dried.
- Sauré, *e*, *pa. p.* Dried or cured (in smoke).

- Saurin, *m.* A red herring. A freshly-cured herring.
- Sauté, *e, pa. p.* Tossed over the fire in a sauté pan with little butter or fat. Cooked quickly over a sharp fire.
- Sauterne, *m.* The generic name of the white wines (still and sparkling) produced in Sauternes (Gironde, France)—Château Yquem, La Tour Blanche, etc.
- Sauto. A sweet Greek wine (purple and white).
- Sautoire, *m.* Sauté pan, a shallow copper cooking pan.
- Sauterin. A red Greek wine.
- Sauvage, *adj.* Wild.
- Savarin (Brillat). Famous gastronomic writer, born 1755; author of the "Physiology of Taste." A cake soaked in syrup flavored with liquors.
- Saveur, *m.* Flavor.
- Savigny. A still red Burgundy wine.
- Savoisien-ne, *adj.* Savoy (style).
- Savoyard, *e, adj.* Savoy (style).
- Savoyenkohl (*German*). Savoy cabbage.
- Saxon-ne, *adj.* Saxon (style).
- Scarole, *f.* See *escarole*.
- Schabziger. A Swiss herb cheese.
- Schaf (*German*). Sheep.
- Schalet (cholet). A Jewish Sabbath dish prepared from different sorts of meat, rice and peas (or barley and peas), set on the fire on Friday and allowed to cook slowly till Saturday.
- Schalotten (*German*). Eschalots. Shallots.
- Schaltiere (*German*). Shell fish.
- Scharlachberger. A white Rhine wine.
- Scharzberg. A Rhine wine.
- Schattan. A white Moravian wine.
- Schaumbier (*German*). Cream beer.
- Schaumbiersuppe (*German*). Brothy beer soup.
- Schaumloffel (*German*). Skimmer.
- Schaumwein (*German*). Champagne.
- Scheiben (*German*). Sliced.
- Schellfisch (*German*). Haddock.
- Scheukelli. A kind of pastry popular in Basle (Switzerland).
- Schiedam. A city in Holland famous for its fine liqueurs.
- Schiedam Schnapps. A Holland gin liqueur from grains flavored with Juniper berries.
- Schiersteiner. A white Rhine wine.
- Schildkröte (*German*). Turtle. Green turtle.
- Schinken (*German*). Ham.
- Schiraz (Vin de). See *Shiraz*.
- Schlesische, Schlesischer (*German*), *adj.* Silesian.
- Schlesisches Himmelreich. A Silesian specialty of sauerkraut and purée of peas.
- Schlossberger. A white Rhine wine.
- Schloss Rametzer. A white Austrian wine (German Tyrol district).
- Schmalz (*German*). Lard.
- Schmorbraten (*German*). Kettle roast. Rump of beef braised à la mode.
- Schmitsberger. A sweet white Austrian wine.
- Schnaps, *m.* Schnaps, a dram of strong spirits.
- Schnecken (*German*). Snails.
- Schneebälle (*German*). Snowballs.
- Schneehuhn (*German*). White grouse.
- Schneidebohnen (*German*). String beans.
- Schnell (*German*). Quick.
- Schnepfe (*German*). Snipe.
- Schnittechen (*German*). Small slice.
- Schnittlauch (*German*). Chives.
- Schnitzel (*German*). Equivalent to a thin slice.
- Schokolade (*German*). Chocolate.
- Schoppen (*German*). A wine or beer measure (about a pint).
- Schrattenthaler. A red Austrian wine.
- Schwabischer (*German*). Suabian (*adj.*)
- Schwamm (*German*). Sponge. Mushroom.
- Schwanberger. A light red Austrian wine.

- Schwartenmagen (*German*). Head-cheese.
- Schwarzbrod (*German*). Brown bread.
- Schwarzwurzeln (*German*). Oyster plant. Salsify.
- Schweinefleisch (*German*). Pork.
- Schweinsrippen (*German*). Pork chops.
- Schweizer (*German*). Swiss (*adj.*)
- Scorsconère (*scorzonera*), *f.* A kind of oyster plant. Scorzonera.
- Scubac, *m.* Usquebaugh (a liquor).
- Scuppernong. A native American wine (white).
- Sec, sèche, *adj.* Dry. Of champagne (using masculine *sec*), meaning that a little liqueur has been added to make it sweeter.
- Séché, *e, pa. p.* Dried.
- Sécherie, *f.* Drying room.
- Sécheur, *m.* A drying apparatus.
- Sect. A German name for champagne. (From the Latin, *Vino secco*, dry wine).
- Seefische (*German*). Salt water fish.
- Seewein. A white Austrian wine (*German* Tyrol district).
- Seigle, *m.* Rye. (*Pain de seigle*, rye bread.)
- Seiher (*German*). Strainer, colander.
- Sel, *m.* Salt.
- Selin, *m.* Mountain parsley.
- Selle, *f.* Saddle. Baron (of beef).
- Sellerie (*German*). Celery.
- Selters, selterswasser (*German*). Seltzer water. (Often misspelled *seltzerwasser*).
- Seltz (eau de). Seltzer water.
- Semaine, *f.* Week.
- Semmel (*German*). Rolls (bread).
- Semoule, *f.* Semolina.
- Semoule italienne. A soup corresponding to the Mont-Frigoul.
- Sénateur, *m.* Senator.
- Senelle, *f.* Haw (fruit of the white thorn).
- Senf (*German*). Mustard.
- mit senf (*German*). In mustard.
- Septembre, *m.* September (month of).
- Septentrional, *e, adj.* Northern.
- Serail, *m.* Seraglio. The palace of the Turkish Sultan or of princes. Also used but improperly as *harem*.
- Sercial. A well known Madeira wine.
- Serdeau, *m.* The King's dish pantry.
- Serpolet, *m.* Wild thyme.
- Serre, *f.* Hothouse.
- Servante, *f.* Servant.
- Service, *m.* Service.
- Servi, *e, pa. p.* Served.
- Serviette, *f.* Table napkin.
- En serviette. Served in a napkin, or dished up in a napkin.
- Setier, *m.* Setier (13 English pints—of wine).
- Setural. A white Portuguese wine.
- Sévigné. A clear soup named after Marie de Rabutin-Chantal, Marquise de Sévigné (1626-96).
- Shiebs. A white Austrian wine.
- Shiraz. A sweet Persian wine (red and white).
- Siamois, *e, adj.* Siamese (style).
- Sibérien-ne, *adj.* Siberian.
- Siccatif-ve, *adj.* Drying.
- Sicilien-ne, *adj.* Sicilian.
- Sieb (*German*). Strainer.
- Sieblingener. A white dry Swiss wine.
- Siècle, *m.* Century.
- Sieur, *m.* Sir, Mr.
- Signora (*Italian*). Originally, a lady of rank. Now meaning "Mrs."
- Silésien-ne, *adj.* Silesian.
- Sillery. A village near Rheims, France. Name of a French nobleman who was the first to put branded champagne on the market.
- Sillssillat. A Swedish dish. (A kind of herring salad.)
- Simonthurn. A sweetish red Hungarian wine.
- Singer. To dust with flour from the dredging box. To sprinkle flour over meat, etc., so as to thicken the gravy.
- Siphon, *m.* Siphon.
- Sirène, *f.* Siren.

- Sirop, *m.* Syrup.
- Sittersdorfer. A deep red Illyrian (Austria) wine.
- Skorzonern (*German*). Scorzonera.
- Slave, *adj.* Slavonic (style).
- Smyrne, *m.* Smyrna.
- Socle, *m.* Base. Pedestal.
- Soeur, *f.* Sister.
- Soir, *m.* Evening.
- Soirée, *f.* Evening entertainment. (*Soirée dansante*, an evening entertainment with dancing.)
- Soja (Soya). The fermented juice of the Soya bean. A very sharp Indian flavoring sauce.
- Soldat, *m.* Soldier.
- Sole, *f.* Sole (fish).
- Sole anglaise. English sole.
- Soleil, *m.* Sun.
- Soleils, *m.* A kind of small cakes.
- Solferino. An Italian village, the scene of two great battles. A clear soup with tomatoes and vegetables.
- Solperippchen (*German*). Spare ribs.
- Somlauer Bratenwein. A white Hungarian wine.
- Sommelier, *m.* Wine steward.
- Sommité, *f.* Summit. Apex.
- Somogy. A red and white Hungarian wine.
- Sonoma (sparkling). A well known American wine.
- Sonner. To ring.
- Sorbet, *m.* Sherbet. Originally an iced Turkish drink. Now generally water ice with fruit or liqueur flavor (as, *Sorbet à l'orange*, orange sherbet).
- Sorbet (*German*). Sherbet (*Sorbet von Ananas*, pineapple sherbet; *von Pfirsichen*, peach sherbet, etc.)
- Sorbetière, *f.* See *Sarbotière*.
- Sot-l'y-laisse, *m.* Chicken rump. Oyster of the chicken. (Literally translated, "The fool leaves it.")
- Soubisée. Soubise—a cream purée of onions served with various kinds of meat entrees. Named after the Prince de Soubise, an illustrious marshal of the reign of Louis XV.
- Soude, *f.* Soda.
- Soufflé, *e, pa. p.* Puffed. Light. (*Omelette soufflée*, puff omelet, etc.)
- Souillon de cuisine, *m. and f.* Scullion, kitchen girl.
- Soul, *e, adj.* Drunk, intoxicated.
- Soultzmatt (eau de). An Alsatian mineral water (similar to seltzer water).
- Soupe, *f.* Soup.
- Soupé, *m.* Supper.
- Soupière, *f.* Soup tureen.
- Source, *f.* Spring.
- Sous. Under. (As, *sous cloche*).
- Soux-noix, *f.* Round bottom of veal, etc.
- Souvenir, *m.* Souvenir.
- Soy. See *soja*..
- Spaghetti, *m. (Italian)*. Spaghetti.
- Spanferkel (*German*). Sucking pig.
- Spanischer (*German*). Spanish, *adj.*
- Spanischer Pfeffer (*German*). Cayenne pepper.
- Spargel (*German*). Asparagus.
- Spatenbräu (*German*). A Munich beer of fine quality.
- Spätzle. A Suabian dish of flour and eggs.
- Spécialité, *f.* Specialty.
- Speck (*German*). Bacon.
- Speckschwarte (*German*). Pork rind.
- Speculaci (*German*). Tea tarts (for Christmas tree).
- Speise (*German*). Sauce (sweet).
- Spermophile, *m.* Prairie dog.
- Spicken (*German*). Larding.
- Spick-speck (*German*). Larding pork.
- Spinat (*German*). Spinach.
- Spiritueux-se, *adj.* Spirituous (containing alcohol).
- Spitzen (*German*). Tips.
- Splendide, *adj.* Splendid.
- Spongada (*Italian*). Water ice with whipped egg whites (meringués).
- Spongieux-se, *adj.* Spongy.
- Spragel (*German*). Asparagus.
- Sprat, *m.* Sprat (a small fish).
- Springerle (*German*). Anise cakes.
- Spumante (*Italian*), *adj.* Sparkling (of wines).
- Squilette, *m.* Skeleton.

- Stachelbieren (*German*). Gooseberries.
 Stachelbeerenwein (*German*). Gooseberry wine.
 Stadtberger. A light red Illyrian (*Austria*) wine.
 Stchy. A Russian national soup.
 Steckrüben (*German*). Turnips.
 Steinberger. A white Rhine wine.
 Steinbutt (*German*). Turbot.
 Steinpilze (*German*). Mushrooms.
 Steinwein. A fine German white wine of strong and pronounced flavor.
 Stembruch. A white Hungarian wine.
 Sterlet, *m*. A fish belonging to the sturgeon family.
 Sterne (*German*). Stars.
 Stilton. An English cheese of superior quality.
 Stinte (*German*). Smelts.
 Stimulant, *e*, *adj*. Stimulant, stimulating.
 Stockfisch (*German*). Salt codfish.
 Stör (*German*). Sturgeon.
 Strachino. An Italian cheese.
 Strasbourg (*Strassburg*). An Alsatian city; renowned for its goose liver patties.
 Strausser. A white Austrian wine.
 Straw wine. The pressings of grapes which have been dried on straw. Very sweet, but only partly fermented wine.
 Stylet, *m*. Stiletto.
 Stroh (*German*). Straw.
 Submergé, *e*, *pa. p*. Submerged, covered with water.
 Suburbain, *e*, *adj*. Suburban.
 Subureck. A famous Turkish dish.
 Suc, *m*. Juice.
 Succulent, *e*, *adj*. Succulent.
 Sucre, *m*. Sugar.
 " de betterave. Beet sugar.
 " brut. Brown sugar, coarse sugar, raw sugar, etc.
 " de canne. Cane sugar.
 " d'érable. Maple sugar.
 " à glace; glace de sucre. Icing sugar.
 Sucre de lait. Lactine.
 " d'orge. Barley sugar.
 " en pain. Loaf sugar, lump sugar.
 " de pomme. Apple sugar.
 " raffiné. Refined sugar.
 " de raisin. Grape sugar.
 Sucré, *e*, *pa. p*. Sweetened.
 Sucrerie, *f*. Bonbons, sweets.
 Sud, *m*. South.
 Süd (*German*). South.
 Sud-est, *m*. Southeast.
 Sud-ouest, *m*. Southwest.
 Suédois, *e*, *adj*. Swedish.
 Suif, *m*. Suet (of mutton); tallow.
 Suisse, *adj*. Swiss (style).
 Suissesse. A French drink of absinthe and orgeat (generally taken before dinner).
 Sultan, *m*; Sultane, *f*. Sultan; Sultana (wife of the Sultan).
 Sultane, *f*. A West Indian marsh bird.
 Sultanes, *f*. Sultanas (small seedless raisins).
 Sultzmelt. A still white wine produced in Alsace-Lorraine.
 Sulz, sülze (*German*). Brawn, jelly (meat), head cheese.
 Sülze von Schweinefleisch. Jellyed pork.
 Sunbury. A red dry Australian wine.
 Superbe, *adj*. Superb.
 Superfin, *e*, *adj*. Superfine.
 Supérieur, *e*, *adj*. Superior.
 Suppe (*German*). Soup, broth.
 Suprême, *adj*. Best, most delicate.
 Suprême de volaille, *m*. Breast of chicken.
 Au suprême. Usually—with a rich white cream sauce made from chicken broth. (Literally, "with the finest, best.")
 Sur, *e*, *adj*. Sour (of fruits, etc.).
 Surard, *m*. Elderberry vinegar.
 Sureau, *m*. Elder.
 Graines de sureau. Elderberries.
 Vin de sureau. Elder wine.
 Surlonge, *f*. Sirloin. (The English word "sirloin" was probably derived

from "surlonge" (though that word is now seldom used)—all stories of "Sir Loin" to the contrary notwithstanding).

Surmoût, *m.* Unfermented wine.

Surprise, *f.* Surprise.

Surtout, *m.* Epergne (of a dinner service). Centrepiece.

Süss (*German*). Sweet.

Susse Glassgurken (*German*). Sweet cucumbers.

Süsssauer (*German*). Sweet-sour, *adj.*

Suzanne. A famous French chef and culinary author.

Suzerain, *e, adj.* Sovereign.

Sylphe, *m.* Sylph.

Syngnathe, *m.* Sangnat (a kind of fish).

Syrien-ne, *adj.* Syrian.

Szamorodnger Bratenwein. A white Hungarian wine.

Szamorodni. A white Hungarian wine.

Szegzardi. A red Hungarian wine.

T

Table, *f.* Table.

Table d'hôte. Literally, in Europe, the table at which the principal meals are served to guests. Also a common table for guests. An ordinary. In America it serves as a general title for a course meal at a fixed price.

Tablier, *m.* Apron.

Tabris. A sweet Persian wine (red and white).

Tacaud, *m.* Frost fish.

Tache, *f.* Spot, stain.

Tacheté, *e, pa. p.* Spotted.

Tadorne, *f.* Wood duck.

Tafia, *m.* Tafia, a kind of rum. A messenger. A sauce served with

brandy made in the West Indies from the sugar cane.

Tagliarine (Tagliati). A kind of macaroni paste cut in fine flat shreds.

Taillés, *pa. p. pl.* (Things) cut. Thin slices or crusts of bread placed in a soup tureen are called "taillés."

Taillevent. A famous chef of Charles VII. of France (1430 to 1461). Author of the first cook book printed in French.

Takey Ausbruch. A sweet white Hungarian wine made from the pressing of ripe grapes together with some dry grapes.

Takey essence. A famous sweet white Hungarian wine made from drippings from grapes that have ripened and dried on the vine.

Talleyrand. Several high-class dishes are so styled. The name comes from an old French ducal family.

Talmouse, *f.* A kind of French pastry, sweet or savory, made in the shape of parsons' caps. A cheese-cake.

Tamarin, *m.* Tamarind.

Tambour, *m.* Drum.

Tamis, *m.* Sieve. Tammy. Woolen canvas cloth used for straining soups and sauces.

Tamisé, *e, pa. p.* Rubbed through a sieve.

Tanche, *f.* Tench, a fresh-water fish similar to the black bass.

Tannin (*German*). Tannin.

Tansy. A herb with strong aromatic flavor.

Tapioca, *m.* Tapioca.

Tapioka (*German*). Tapioca.

Tari, *m.* Tari (a liquor obtained from palm trees).

Tarpéion-ne, *adj.* Tarpeian.

Terragona. A sweet full Spanish wine.

Tartare, *adj.* Tartar (style). à la tartare, hot, spiced.

Tartare, *m.* A tartar. A Turkish fried fish or cold meats. A salad dressing.

- Tarte, *f.* Tart (sweet pie). (*Tarte aux fruits*, fruit tart, etc.)
- Tartelette, *f.* Tartelet.
- Tartine, *f.* A slice of bread. Often used instead of *Tartine de beurre*. *Tartine de confiture*, a slice of bread and jam, etc.
- Tartine de beurre. A slice of bread and butter.
- Tartre, *m.* Tartar, tartaric acid.
- Tas, *m.* Pile, heap.
- Tassajo. A South American name for dried meat or powdered meat.
- Tasse, *f.* Cup.
- Tassen (*German*). Cups.
- Tassenspeise (*German*). Cup custard.
- Taube (*German*). Pigeon.
- Taure, *f.* Heifer.
- Taureau, *m.* Young bull.
- Tavel. A French rose colored wine (very dry).
- Taverne, *f.* Tavern.
- Tchèque, *adj.* Czech (Bohemian).
- Teher. A sweet Persian wine (red and white).
- Teig (*German*). Paste.
- Teller (*German*). Plate.
- Teltow (navets de). Teltow turnips (German turnips of very strong flavor).
- Temps, *m.* Time.
- Tendon, *m.* Tendon. Gristle. Piece from the breast of lamb or veal, in which the gristle is found.
- Terlauer. A white Austrian wine (German Tyrol district).
- Terma. A white light bodied Portuguese wine.
- Termo Tinto. A red Portuguese wine.
- Terrapène, *f.* Terrapin.
- Terragona. A section of Spain famous for its vineyards.
- Terre, *f.* Earth.
- Terrine, *f.* China or earthen pot or bowl used for potted meats.
- Terrines de Nérac. Earthenware pots in which fat goose liver is cooked with truffles (served cold).
- En terrine; terriné, *e, pa. p.*
- Potted, jugged.
- Terrinée, *f.* A potful.
- Tête, *f.* Head. (*Tête de veau*, calf's head, etc.).
- en tête-à-tête. Double. Face to face. "A party of two only."
- Tête de moine. A cheese made in the Jura (literally, "monk's head").
- Tetenyer. A slightly sweet, deep red Hungarian wine.
- Tetine, *f.* Udder. (*Tetine de veau*, veal udder.)
- Tétragone, *f.* Tetragonia, New Zealand spinach.
- Tétras, *m.* Grouse. Prairie chicken.
- Tétras de prairie, *m.* Grouse, prairie hen.
- Teuton-ne, Teutonique, *adj.* Teutonic German (style).
- Thé, *m.* Tea.
- Thee (*German*). Tea.
- Theeletterchen (*German*). Tea tarts (for Christmas tree).
- Théière, *f.* Teapot.
- Thiergaertner. A white Moselle wine.
- Therid. An Arab soup.
- Thermidor, *m.* Thermidor (the 11th month of the year in the French republican calendar).
- Thessaliën-ne, *adj.* Thessalian (Greek).
- Thibétan, *e, adj.* Thibet (style).
- Thon, *m.* Tunny fish, a sea fish of the Scomber (mackerel) family, usually preserved in oil. Used principally as a hors d'œuvre.
- Thon mariné. Pickled tunny fish.
- Thym, *m.* Thyme.
- Thymian (*German*). Thyme.
- Tiare, *f.* Tiara.
- Tiburon, *m.* Tiburo (a fish of the shark species).
- Tiède, *adj.* Lukewarm.
- Tierçain, *m.* Tierce, a cask.
- Tiffin. The name given in India to the repast taken between 10 and 11 o'clock in the morning. The "*déjeuner à la fourchette*" of France.
- Tige, *f.* Stalk, ear, cob (as, *maïs bouilli en tige*, corn boiled on cob)

- Timbale, *f.* Literally "kettledrum" or "drinking cup." Paste crusts, filled with various ingredients. Also prepared with forcemeat, noodles, etc.
- Moule à timbale. Timbal mould.
- Timbre, *m.* Icebox. Refrigerator.
- Tine, *f.* Tub, water cask.
- Tintara. A tawney red alcoholic Australian wine.
- Tinto de Rota. A dry red Spanish wine.
- Tiré, *e, pa. p.* Pulled (as, *sucre tiré*, pulled sugar).
- Tire-bouchon, *m.* Corkscrew.
- Tisane, *f.* A herb tea.
- Tisane de champagne. Light champagne.
- Titanique, *adj.* Titanic, gigantic.
- Tocane, *f.* New juice of grapes.
- Toile, *f.* Linen, cloth.
- Toile de ménage. Homsepun linen.
- Toile à tamis. Sieve cloth.
- Tokai (Tokay), *m.* Tokay wine.
- Tomate, *f.* Tomato.
- Tomaté, *e, pa. p.* Mixed with tomatoes.
- Tomaten (*German*). Tomatoes.
- Tomber à glace. To reduce the liquid until it has the appearance of a thick syrup.
- Tonalchile. Guinea pepper.
- Tonca, *m.* Tonca bean, Tonquin bean.
- Tonne, *f.*, Tonneau, *m.* A large wooden cask.
- Topaz Villa Flor. An aromatic (dry and sweet) Portuguese wine.
- Topf (*German*). Pot.
- Topinambour, *m.* Girasole. Jerusalem artichoke.
- Toréador, *m.* Toreador. Bullfighter.
- Torres Vedras. A pale sweet Portuguese wine.
- Torse, *m.* Trunk. (Body deprived of head and limbs.)
- Torte (*German*). Tart.
- Tortillas. Thin Mexican bread (cakes) prepared from Yucca or Manioc flour.
- Tortue, *f.* Turtle.
- Tortue fausse. Mock turtle.
- Tortue de mer. Sea turtle, sea tortoise.
- Tortue de terre. Land tortoise, land turtle.
- Tortue verte. Green turtle.
- Toscan, *e, adj.* Tuscany (style).
- Toast, *toste, m.* Toast.
- Tôt-fait, *m.* Flap jack (a cake).
- Toulouse (à la). A rich white stew of white meats, mushrooms, truffles, etc., used for filling crusts or for garnishing. Named after the Comte de Toulouse (reign of Louis XIV.).
- Tournedos, *m.* Small fillets of beef served as entrees.
- Tourné, *e, pa. p.* Shaped, cut. Soured, curdled. (*Tourner les légumes*, to pare and cut vegetables to a certain shape. *Une sauce tournée*, a curdled sauce).
- Tourte, *f.* Pie (sweet). Tart.
- Tourteau, *m.* Cake.
- Tourterelle, *f.* Turtle dove.
- Tourtière, *f.* Tart mold. Pie dish. Baking dish.
- Tout, *e, adj.* All, every.
- Toute-bonne, *f.* A kind of Bartlett pear.
- Traiteur, *m.* Caterer. Eating house keeper.
- Tranche, *f.* Slice of meat, melon, bread, cake, etc.
- En tranches. In slices, sliced.
- Tranche de lard. Slice of bacon.
- Rasher.
- Tranche-lard, *m.* Larding knife.
- Transalpin, *e, adj.* Transalpine.
- Transatlantique, *adj.* Transatlantic.
- Trappistine, *f.* Trappistine, a liqueur made from absinthe and various spices and herbs.
- Trautmannsdorf. An Austrian count (1749-1827) after whom several sweets are named.
- Travailler. To work. To stir, to knead, etc.
- Travesti, *e, adj.* Burlesqued. Disguised.
- Treble Palma. The highest grade of quality in sherry.
- Trèfle, *m.* Clover.

Treille, *f.* Vine.
 Trempé, *e, pa. p.* Dipped.
 Tremper. To dip, to soak.
 Tremper la soupe. To pour the soup over thin slices or crusts of bread placed in the soup tureen.
 Trempette, *f.* Slice of bread.
 Trianon (à la). Trianon (style). A garnishing in three colors.
 Tricolore, *adj.* Tricolored.
 Tripe, *f.* Tripe.
 Tripette, *f.* Small tripe.
 Trognon, *m.* Core, kernel.
 Troglaver. A red and white Bohemian wine.
 Trojer. A white Bohemian wine.
 Trompette, *f.* Trumpet.
 Tronc, *m.* Trunk (of a body, tree, etc.).
 Tronçon, *m.* Slice.
 Tronçonné, *e, pa. p.* Sliced.
 Tronqué, *e, pa. p.* Truncated. Mutilated.
 Trophée, *m.* Trophy.
 Troussé, *e, pa. p.* Trussed (of poultry, game, etc.).
 Truffe, *f.* Truffle.
 Truffé, *e, pa. p.* Truffled. Garnished with truffles.
 Trüffeln (*German*). Truffles.
 Truie, *f.* Sow.
 Truite, *f.* Trout.
 Truite au bleu. Brook trout thrown into boiling water and vinegar to make its skin turn blue.
 Truite de lac. Lake trout.
 Truite de ruisseau. Brook trout.
 Truit saumonée. Salmon trout.
 Truitelle, *f.* Troutlet (small trout).
 Trumeau, *m.*† Leg of beef.
 Truthahn (*German*). Turkey.
 Tudesque, *adj.* Old German style.
 Tueur, *m.* Killer, butcher.
 Tunkte (*German*). Sauce.
 Turban, *m.* Turban (Turkish head-gear). Oriental entrees of chicken and forcemeat dressed in the form of a turban.

Turbit, *m.* Turbit (a variety of the domestic pigeon).
 Turbot, *m.* Turbot (a sea fish).
 Turbotin, *m.* Small turbot.
 Turc, Turquie, *adj.* Turkish.
 Turde, *m.* Thrush.
 Türkheimer. A German white wine (from the Neckar).
 Turneps, *m.* Turnip. (*Turneps* is though seldom used except for turnips grown for feeding cattle.)
 Turquet, *m.* Maize.
 Tutti-fruitti. An Italian expression for "various kinds of fruits." Various water ices or ice cream mixed with different sorts of candied fruits.
 Tyrolien, *ne, adj.* Tyrolean.
 Tzar, Czar, *m.* Czar.
 Tzarine, *f.* Czarina.

U

Ucha. A Russian fish soup.
 Uchard. A still red (sweet) wine from the south of France.
 Ude (Louis Eustache). A famous chef of Louis XVI.
 Ulmer (*German*). Ulm.
 Umble, Umbre, *m.* Umber, grayling (a fish of the salmon variety).
 Umbrine. Kingfish.
 Und (*German*). And.
 Urbain, *e, adj.* City (style).
 Ure, *m.* A species of wild ox (now nearly extinct).
 Urne, *f.* Urn, vase.
 Ustensils, *m.* Utensils.
 Uvaggio. Any Italian wine made from mixed grapes.

V

- Vache, *f.* Cow.
 Vache à lait. Milch cow.
 Vachelin, *or* Vacherin, *m.* Vacherin, a Jura cheese.
 Vachelin, *or* Vacherin, *m.* Vacherin, with whipped cream. See also above.
 Vairon, *m.* Minnow.
 Vaisselle, *f.* Dishes, plates, table service (*Vaisselle de porcelaine*, china table service, etc.).
 Val de penas. A white sweet (also a dry subbitter) Spanish wine.
 Valence, *f.* Valencia. A section of Spain famous for its vineyards and its oranges. A red sweet Spanish wine.
 Valencien, *ne, adj.* Valencia (style).
 Valkyrie, *f.* Valkyrie.
 Valpolicelio. A red dry Italian wine.
 Vanille, *f.* Vanilla.
 à la vanille. Vanilla flavored.
 Vanneau, *m.* Plover; lapwing; pewit; bustard.
 Vanner. To stir a sauce quickly and lightly (so as to make it smooth).
 Varenkis. A Polish side dish.
 Varié, *e, adj.* Varied.
 Variété, *f.* Variety.
 Varsovien, *ne, adj.* Varsovian. Of Warsaw.
 Vase, *m.* Pitcher.
 Vatel. A noted French chef of Louis XIV., who took his life because the fish for a royal banquet did not arrive in time.
 Vaudois, *e, adj.* Waadtlandish.
 Vauvert. A still red (sweet) wine from the south of France.
 Veau, *m.* Veal. As *Tête de veau*, calf's head.
 Vefour. A renowned Paris restaurant. Name given to various specialties served there.
 Végétateur, *trice, adj.* Vegetative.
 Veilchen Essig (*German*). Violet vinegar.
 Velours, *m.* Velvet.
 Velouté. A rich white sauce (one of the two foundation sauces).
 Velouté, *e, adj.* Velvet-like.
 Veltelin (*Vin de*). A red Swiss wine.
 Venaison, *f.* Venison.
 Vendengeur, *m., euse, f.* Grape gatherer.
 Vénise, *f.* Venice.
 de Vénise. Venetian style.
 Venitien, *ne, adj.* Venetian (style).
 Verdeiho. A well known Madeira wine.
 Verdâtre, *adj.* Greenish.
 Verdurese, *f.* Green vegetables.
 Salad herbs. Pot herbs.
 Verdurier, *m., ère, f.* Green grocer; salad gardener.
 Verjus, *m.* Juice of unripe grapes or crabapples. Sour grapes, green apples.
 Vermeil, *le, adj.* Vermillion.
 Vermicelle, *m.* Vermicelli, an Italian paste.
 Vermouth. A liqueur from wormwood, sweet wine and various fruits, spices and herbs.
 Verrat, *m.* Boar.
 Verre, *m.* Glass.
 Versé, *e, pa. p.* Served, poured.
 Vert, *e, adj.* Green.
 au vert. With green sauce.
 Vert-pré. With a green herb sauce, or a green garnishing.
 Vésicaire, *m.* A winter cherry.
 Veuve, *f.* Widow.
 Viande, *f.* Meat, viands.
 " blanche. White meat (poultry and veal).
 " de carême. Lenten food.
 " creuse. Meagre diet.
 " neuve. Fresh joint (meat brought for the first time on the table).
 " noir. Dark meat (game).
 " faisandée, hasardée. Meat kept till it is high.
 Menue viande. Fowl and game.

- Vichy. A French watering place (*Eau de vichy*, vichy mineral water).
- Vicomte, *m., sse, f.* Viscount, *ess.*
- Victoire, *f.* Victory.
- Victorieux, *se, adj.* Victorious.
- Victuailles, *f.* Victuals.
- Vidé, *e, pa. p.* Emptied. Drawn (poultry). Cored (as an apple).
- Viennois, *se, adj.* Vienna (style). Viennese.
- Vierge, *f.* Virgin.
- Vieux, vieille, *adj.* Old (*à la vieille*, or *à la vieille mode*, old style).
- Vigne, *f.* Vine.
- Vigue de Monsieur. A red Roumanian wine.
- Villageois, *e, adj.* Village (style).
- Villa Solto. An amber sherry like wine from Sicily.
- Villany. A red Hungarian wine.
- Villeroi. Name of a famous French family. Several dishes are so styled.
- Villeroix. A famous French chef who was made king of a tribe in India.
- Vin, *m.* Wine. (*au vin blanc*, done in white wine, etc.)
Du vin dans sa primeur. New wine.
- Vin Douz Rosu. A sweet rose tinted wine from Mt. Lebanon, Palestine.
- Vin Dun Anno. Term applied to young or first year sherry.
- Vin Rancia. A still red (sweet) wine from the south of France.
- Vin Raucio. A red dry Spanish wine.
- Vinage, *f.* The act of adding alcohol to wine.
- Vinaigre, *m.* Vinegar. (*Vinaigre de framboises*, Raspberry vinegar; etc.).
- Vinaigrette, *f.* Vinegar sauce.
- Vinaire, *adj.* Wine, relating to wine (*Vaisseaux vinaires*, wine casks).
- Vinasse, *f.* Spoiled or bad wine.
- Vinée, *f.* Wine crop.
- Vineux, *euse, adj.* Vinous, pertaining to wines (*couleur vineuse*, wine colored). Strong bodied wine (as, *Ce vin est très vineux*, that wine is very strong).
- Vini da pasto. A red Italian wine.
- Vini d'Oro. A bright dry wine from Mt. Lebanon, Palestine.
- Vino greco. An Italian white wine from Mount Vesuvius.
- Vino Santo. An Italian wine. For the making of "Vino Santo" the bunches of grapes are hung on strings until a few weeks before Easter when they are pressed for use as an altar wine at that season. Also drunk generally as a fine liqueur wine.
- Vino Secco. A Spanish white wine.
- Violette, *f.* Violet.
- Virginie, *f.* Virginia.
- Visp. A red dry full bodied Swiss wine.
- Vitelotte, *f.* Peachblow potato; red kidney potato.
- Viticulteur, *m.* Vine grower.
- Vivandier, *m., ère, f.* Sutler.
- Vlattero. A Greek liqueur.
- Voisin. Name of a noted Paris restaurateur of former days. Many dishes bear his name.
- Volaille, *f.* Poultry (sometimes used, but incorrectly, in place of *poulet*).
- Vol-au-vent, *m.* A light round puff paste patty.
- Volière (à la). Poultry or game cooked and dished up in their plumage.
- Volnay. A red Burgundy wine (still and sparkling).
- Volontaire, *m.* Volunteer.
- Voluptueux, *euse, adj.* Voluptuous, luxurious.
- Von (*German*). Of.
- Vorace, *adj.* Voracious.
- Voslauer. A well known Austrian wine (red and white).
- Vrai, *e, adj.* Real.
- Vugava. A sweet golden Austrian wine.

W

Wochholderbeeren (*German*). Juniper berries.
 Wachtel (*German*). Quail.
 Waffeln (*German*). Waffles.
 Wallershack. A sweet white Austrian wine.
 Walnüsse-Einzumachen (*German*). Preserved walnuts.
 Walportzheimer. A red Rhine wine.
 Warmer Hoppelpoppel (*German*). Warm cream bowl (cup).
 Wasserhuhn (*German*). Coot.
 Wasserkresse (*German*). Watercress.
 Water-souchet, *m.* (From the Dutch *waterzootje*). A light soup prepared with fish and vegetables.
 Weidlinger. A white Austrian wine.
 Wein (*German*). Wine.
 Weinachtsbaum (*German*). Christmas-Tree.
 Weinbeerengallerte (*German*). Grape juice.
 Weinraute (*German*). Garden rue.
 Weintrauben (*German*). Grapes.
 Weiss, *singular*; Weisse, *plural* (*German*). White.
 Weisskraut (*German*). White cabbage.
 Weissling (*German*). Whiting.
 Weizen (*German*). Wheat.
 Westfälische, *z* (*German*), *adj.* Westphalian.
 Westmoreland. An English statesman after whom several dishes are named.
 Westphalien, *ne*, *adj.* Westphalian.
 Whiskey, *m.* Whisky.
 Wickel (*German*). Roll (cake).
 Wickerer. A white Rhine wine.
 Wie (*German*). Like (similar).
 Wiener (*German*). Vienna.
 Wiener Schnitzel (*German*). Vienna veal steak. Slice of veal breaded and fried.
 Wild, *adj.* (*German*). Game.

Wildkohl (*German*). Curled cabbage.
 Wildresten (*German*). Game.
 Wildschwern (*German*). Wild boar.
 Windbeutel (*German*). Cream puffs.
 Wiltinger. A still German wine from the Saar valley.
 Winkeler. A white Rhine wine.
 Wirfing (*German*). Savoy cabbage.
 Würfel (*German*). Dice.
 Wurst (*German*). Sausage.

X

Xanthurus. An East Indian fish, resembling the carp.
 Xavier. Name of a clear soup, introduced by King Louis XVIII., in honor of Count Xavier of Saxony.
 Xeres, *m.* A sherry. A Spanish wine, strong, deep amber color and aromatic flavor, so called from Xeres, near Cadiz.
 Xerophajie, *f.* The eating of dry meats.

Y

Yam, *m.* Yam.
 Yack, *m.* Yak (a species of ox).
 Yering. A delicate red dry Australian wine.
 Yokola, *m.* A Kamtchatka dish.
 Ysard, *m.* Chamois of the Pyrenees.
 Yvette. (*Crème yvette*, violet cordial.)
 Yvorne. A gold colored, dry, subacidulous, Swiss wine.

Z

Zahm (*German*). Tame.

Zahnacker. A still white wine produced in Alsace-Lorraine.

Zakuska (*Russian*). A hors d'oeuvre (buffet russe).

Zambaglione (*Italian*). Same as *Sabayon*.

Zamponi (*Italian*). Stuffed and salted pigs' feet.

Zeltinger. A white Moselle wine.

Zéphires. Small oval-shaped very light forcemeat dumplings (a kind of quenelles), poached and served with a rice sauce.

Zéphyrettes. Same as "Zéphires" in diminutive form.

Zeste, *m*. The outer skin of the orange or lemon.

Zesté, *e*, *pa. p*. Perfumed with the outer skin of the orange or lemon.

Zämer (*German*). Haunch. (*As*, *Hirschziemer*, haunch of venison.)

Zimt, Zimmt (*German*). Cinnamon.

Zinfandel. A native American wine (red).

Zingara (à la), *m*. (*or*, Zingari, *or* Zingarat). Gypsy (style).

Ziska. A Parisian sauce.

Zizanie, *f*. Wild rice.

Zlatařizza. A rosecolor Dalmatian (*Austria*) wine.

Zollen (*German*). Crusts.

Zubehör (*German*). Ingredients.

Zucker (*German*). Sugar.

In Zucker. Preserved (sweet).
As, *Kirschen in zucker*, preserved cherries.

Zuckerbrantwein (*German*). Rum.

Zunge (*German*). Tongue.

Zungenscheiben (*German*). Sliced tongue.

Zuppa al Brodo (*Italian*). A meat broth with toasted bread and cheese.

Zwetschen (*German*). Prunes.

Zwieback (*German*). Bread (or cake) toasted. Baked bread slices. (Literally, "baked twice.")

Zwiebel (*German*). Onion.

Zymoscope, *m*. An instrument for ascertaining the degree of fermentation of liquors.

SECOND SECTION

ENGLISH—FRENCH

Including the German equivalents of a number
of items

For explanation of abbreviations, see page 11

A

- A. Un, *m.*; une, *f.* (*French*). Ein (*German*).
- Abundance. Abondance, *f.*
- Acorn. Gland, *f.*
- Admiral. Amiral, *m.*
- Adragant (gum). Gomme adragante, *f.*
- Aerated. Aéré, *e*, *pa. p.*
- African. Africain, *e*, *adj.*
- After. Après.
- After dinner. Après-dîner, *m.*
- Afternoon. Après-midi, *m.*
- After supper. Après-souper, *m.*
- Aitchbone (of beef). Culotte, *f.**
- Quasi, *m.†*
- Albumen (white of egg). Albumen, *m.*
- Alcohol. Alcool, *m.*
- Ale. Ale, aile, *f.*
- Algerian. Algérien-ne.
- All. Tout, *e*, *adj.*
- Alligator pear. Avocat.
- Allspice. Gewürzkörner, piment (*German*).
- Almonds. Amandes, *f. pl.* (*French*). Mandeln (*German*).
- Burned almonds, almonds browned in sugar. Amandes grillées; amandes à la praline; amandes pralinées.
- Almond comfit. Amande lisse.
- Almond milk. Lait d'amande (*French*). Mandelmilch (*German*).
- Almond oil. Huile d'amande.
- Almonds in shells. Amandes en coques.
- Shelled almonds. Amandes cassées.
- Sweet-bitter almonds. Amandes douces-amères.
- Almond syrup or milk. Orgéat, *m.*
- Almond shaped. En amande.
- Mixed with almonds. Amandé, *e*, *pa. p.*
- Alphabetic. Alphabétique, *adj.*
- Alsatian. Alsacien, *ne*, *adj.*
- Alum. Alun, *m.*
- Ambassador, Ambadress. Ambassadeur, *m.*; Ambassadrice, *f.*
- Amaranth (kind of spinach). Amarante, *f.*
- Amazon. Amazone, *f.*
- Ambre-colored. Ambre, *adj.*
- Ambrosia. Ambrosie, *f.*
- America. Amérique, *f.*
- American. Américain, *e*, *adj.*
- An. Un, *m.*; Une, *f.* (*French*). Ein (*German*).
- Anchovies. Anchois, *m.* (*French*). Sardellen (*German*).
- Anchovy paste. Pâte d'anchois, *f.*
- Ancient. Ancien, *ne*, Antique, *adj.*
- And. Et (*French*). Und (*German*).
- Andalusia (style). Andalous, *e*, *adj.*
- Angel. Ange, Angelot, *m.*
- Angelica. Angélique, *f.*
- Angoumois. Angoumois, *m.* (A kind of apricot; a French city.)
- Anise. Anis, *m.* (*French*). Anis (*German*).
- Anise cakes. Springerle (*German*).
- Annual. Annuel, *le*, *adj.*
- Antelope. Antilope, *f.*
- Antique (style). Ancien, *ne*, Antique, *adj.*
- Apertive. Apéritif, *m.*
- Appetite. Appétit, *m.*
- Appetizing. Appétissant, *e*, *adj.*
- Apple. Pomme, *f.* (*French*). Apfel (*German*).
- Cashew apple. Anacarde, *f.*
- Custard apple. Cachiment.
- Love apple. Pomme d'amour, *f.*
- Russet apple. Reinette, *f.*
- Shad apple. Alise, *f.*; Corme, *f.*
- Stewed apples. Compote de pommes.
- Shaped round like an apple. Pommé, *e*, *pa. p.*
- Apricot. Abricot, *m.* (*French*). Aprikose, Aprikosen (*German*).
- Candied apricots. Abricots glacés.
- Apricot jam. Confiture d'abricots.
- Apricot-peach. Abricot-pêche, *m.*
- Apricot sherbet. Sorbet von Aprikosen (*German*).

Apricotine (a cordial). Abricotine, *f*.
 April. Avril, *m*.
 Arabian style, Arabic. Sarrasin, *e*,
 Arabique, Arabe, *adj*.
 Arbut berry. Arboise, *f*.
 Areca nut. Noix d'arec.
 Aril. Arille, *f*.
 Armenian (style). Arménien, *ne, adj*.
 Army. Armée, *f*.
 Aroma. Arome, *m*.
 Aromatic. Aromatique, *adj*.
 Arrack. Arack, Rack, *m*.
 Arrowroot. Pfeilwurz (*German*).
 Arrowroot drink. Pfeilwurz ge-
 tränk (*German*).
 Art. Art, *m*.
 Artic. Artique, *adj*.
 Artichoke. Artichaut, *m*. (*French*).
 Artischoke (*German*).
 Artichoke bottoms. Fonds (*or* culs)
 d'artichauts.
 Jerusalem artichoke. Topinambour,
 m.; Girasole, *f*.; Patisson, *m*.;
 Artichaut de Jerusalem, *m*.
 Winter artichoke. Artichaut d'hiver.
 As. Comme. En (as, *Pointes d'as-*
 perges en petits pois, asparagus tips
 as peas).
 Ashes. Cendre, *f*.
 Asia. Asie, *f*.
 Asiatic. Asiatique, *adj*.
 Asparagus. Asperges, *f. plural*
 (*French*). Spargel (*German*).
 Bunch of asparagus. Botte d'as-
 perges.
 Asparagus tips. Pointes d'asperges.
 Aspic (garnished with or set in). A
 l'aspic, en aspic.
 Ass. Ane, *m*.; Anesse, *f*.
 Assorted. Assorti, *e, adj*. (As,
 Gâteaux assortis.)
 Assyrian. Assyrien, *ne, adj*.
 Astrachan. Astracan, *adj*.
 Athenian. Athénien, *ne, adj*.
 Atlanta. Atlante, *m*.
 Atlantic. Atlantique, *adj*.
 August (month of). Août, *m*.
 Aurora. Aurore, *f*.
 Australia. Australie, *f*.
 Australian. Australien, *ne, adj*.
 Austria. Autriche, *f*.

Austrian. Autrichien, *ne, adj*.
 Autumn. Automne, *f*.
 Azure-hued. Azuré, *e, adj*.

B

Back. Dos, *m*.; Rable, *m*. (of hare).
 Plump back. Ràblu, *adj*.
 Bacon. Lard fumé. Petit salé
 (*French*). Speck (*German*).
 English bacon. Petit salé à l'ang-
 laise.
 Slice of bacon. Tranche (*f*.) de
 lard.
 Badger. Blaireau, *m*. (*French*).
 Dachs (*German*).
 Baked. Gratiné, *e, pa. p.*; cuit (*e*)
 au four; au four (*French*). Backen
 (*German*).
 Baking dish. Tourtière, *f*.
 Baking powder. Levure en poudre.
 Ball. Balle, *f*.; Boule, *f*.
 Decorated with small balls.
 Pommeté, *e, adj*.
 Balm. Baume, *m*.
 Balm-mint. Baume, *m*.; Citronelle, *f*.;
 Mélisse, *f*.
 Bamboo. Bambou, *m*.
 Banana. Banane, *f*.
 Common banana. Banane commune.
 Banker. Banquier, ère, *m., f*.
 Banquet. Banquet, *m*.; Festin, *m*.:
 Gala, *m*.
 Bantam cock. Coq bantam, *m*.
 Baobob. Baobab, *m*.
 Barbel (fish). Barbeau. barbillon, *m*.
 Barberries. Épines vinettes, *f*.
 Barley. Orge, *f*. (*French*). Gerste,
 Graupen (*German*).
 Barley water. Gerstenwasser (*Ger-*
 man).
 Winter barley. Brai, *m*.
 Baron, Baroness. Baron, *m*.; Baronne,
 f.

- Baron (of beef). Baron. (See *French*.)
 Base. Socle, *m*.
 Basil (herb). Basilic, Basilique, *m*. (*French*). Basilicum, Baseler (*German*).
 Basket. Corbeille, *f*.; Panier, *m*.
 Basle (a town in Switzerland). Bâle.
 Basque. Basque, *adj*.
 Bass. Bars, *m*.
 Sea bass. Bars de mer.
 Black bass. Bars noir.
 Basted. Arrosé, *e*, *pa. p*.
 Basting. Begiessen (*German*).
 Bath. Bain, *f*.
 Batter. Pâte *f*. (*French*). Masse (*German*).
 Bavarian. Bavaois, *e*, *adj*.
 Bay leaves. Feuilles de laurier (*French*). Lorbeerblätter (*German*).
 Beaker. Buie, Buire, *f*.
 Bean cake. Gâteau de la fève.
 Beans. Fèves, *m*. (*French*). Bohnen (*German*).
 Broad beans. Fèves des marais; fèves grosses.
 Flageolet beans. Flageolets, *m*.
 Kidney beans. Fèves de haricots, *f*.; Faséoles, *f*.; Fayols.
 Locust beans. Caroubes, Carouges.
 Marsh beans. Gourganes, *f*.
 Pole beans. Pois ramés.
 String beans. Haricots verts.
 Small string beans. Féveroles, *f*.
 String beans mixed with flageolets. Haricots panachés.
 Tonca. Tonquin beans. Toncas, *m*.
 Wax and butter beans. Mange-tout, *m*.
 Bear. Ours, *m*.
 Bear's paws. Pattes d'ours (*French*). Barenatzen (*German*).
 Beard. Barbe, *f*.
 Bearded. Barbu, *e*, *adj*.
 Bearnaise sauce. Bearner sauce (*German*).
 Beaten up. Brouillé, *e*, *pa. p*.
 Beautiful. Beau, bel, *m*.; belle, *f*.; beaux (*plural*). *adj*.
 Beaver. Castor, *m*.
 Beaver tails. Biberschwanz (*German*).
 Beccafico. Bécifique, *m*.; oiseau chypre, *m*.
 Becuna. Bécune, *f*.
 Bed. Lit, *m*.
 Bedouin (style). Bedouin, *e*, *adj*.
 Bee-hive. Ruche, *f*.
 Beech. Hêtre, *m*.
 Beechnut. Faine, *f*.
 Beef. Boeuf, *m*. (*French*). Rindfleisch (*German*).
 Boiled beef (that has been used to make soup). Bouilli, *m*.
 Corned beef, salted beef. Boeuf salé.
 Loin of beef. Aloyau.
 Roast beef. Boeuf rôti, Rosbif, *m*.
 Sour beef. Sauerbraten (*German*).
 Stewed beef. Boeuf à l'étuvée; boeuf en ragout.
 Beef tea. Rindfleischtee (*German*).
 Beefsteak. Bifteck, Beefsteak, *m*. (*French*). Rindsschnitten (*German*).
 Beer. Bière, *f*. (*French*). Bier (*German*).
 Beeswax. Cire, *m*.
 Beet. Bette, Bette commune, *f*.
 Beetroot. Betterave, *f*.
 Red beet. Bette rouge.
 Before. Avant.
 Belgium. Belge, *f*.
 Bengalese. Bengali, *e*, *adj*.
 Ben nut. Noix de ben, *m*.
 Bergamot pear, Bergamot orange. Bergamote, *f*.
 Berlin. Berlinois, *e*, *adj*. (*French*). Berliner (*plural*) (*German*).
 Bermudas. Bermudes, *f*.
 Berry. Baie, *f*.
 Berry shaped. Bacciforme, *adj*.
 Best. Suprême, *adj*.
 Best quality (applied to French peas especially). Extra-fin, *e*, *adj*.
 Betel nut. Bétel, *m*.; Noix d'arec, *m*.
 Betel pepper. Bétel, *m*.
 Bilberries. Raisins des bois, *m*.
 Bill of fare. Carte, *f*.; Menu, *m*.

- Bill of fare for the day. Carte du jour.
- Bird. Oiseau, *m*.
- Biscay (style). Biscaïen, *ne*, *adj*.
- Biscuit. Biscuit, *m*. (*French*). Biskuit (*German*).
- Finger biscuits. Biscuits à la cuillère.
- Sea biscuit. Galette, *f*.
- Tea biscuit. Biscotin, *m*.
- Bitter. Amer, ère, *adj*. (*French*). Bitteren (*German*, plural).
- Bittern. Butor, *m*.
- Black. Noir, *e*, *adj*.
- Blackberries. Baies de ronce*; Mures de ronce, *f*.; Mures sauvages, *f*. (*French*). Brombeeren (*German*).
- Blackbird. Merle, *m*.
- Blackened. Charbonné, *e*, *pa. p*.
- "Black Jack." Caramel, *m*.
- Black and white (design or color). (En) demi-deuil.
- Blanc-mange (dessert). Blanc-manger, *m*.
- Marbled blanc-mange. Marmoriertes (*German*).
- Blanched. Blanchi, *e*, *pa. p*.
- Blended (whiskey). Fusionné, *e*, *pa. p*.
- Bloaters. Harengs fumés, *m*. (*French*). Bücklinge (*German*).
- Block. Bloc, *m*.
- Blood. Sang, *m*.
- Blood pudding. Boudin noir, *m*.
- Blossoms. Blüthen (*German*).
- "Blow out." Bâfre, *f*. (*slang*). Les babines.
- Blue. Bleu, *e*, *adj*.; Cerulé, *e*, *adj*.
- Marine blue. Outremer, *m*.
- Blueberries. Mirtilles (*French*).
- Blaubeeren (*German*).
- Bluefish. Coryphène, *f*.
- Boar. Verrat, *m*.
- Wild boar. Sanglier, *m*. (*French*). Wildschwein (*German*).
- Young boar. Marcassin, *m*.
- Board and lodging. Pension, *f*.
- Bohemian (style). Bohémien, *ne*; Tchèque, *adj*.
- Boiled. Bouilli, *e*, *pa. p*. (*French*). Zu kochen (*German*).
- Plain boiled. Au naturel.
- Boiled down. Réduit, *e*, *pa. p*.
- Boiling. Bouillant, *e*, *adj*.
- Boletus. Bolet, Bolet comestible, *m*.
- Bologna. Bologne, *n*.
- Bomb. Bombe, *f*.
- Bonbons. Bonbons, *m*.; Sucrerie, *f*.
- Bone. Os, *m*.; Quasi, *m*.
- Shoulder bone. Huméral (os), *m*.
- Small bone. Osselet, *m*.
- Boned, boneless. Désossé, *e*, *pa. p*.
- Bonito (fish). Bonite, *f*.
- Bordeaux (style). Bordelaise, *adj*.
- Bordelaise (sauce). Bordelaise, *f*.
- Border. Bordure, *f*.; Rebord, *m*.
- Fanciful border. Bordure de fantaisie.
- Bordered. Bordé, *e*, *pa. p*.
- Bottle. Bouteille, *f*.
- Small bottle. Flacon, *m*.
- Water bottle. Carafe.
- Bottom, *m*. Cul, *m*.; Fond, *m*.*
- Bouquet. Bouquet, *m*.
- Bourage. Bourrache, *f*.
- Bourbon (style). Bourbonnien, *ne*, *adj*.
- Bourdaloue (style). Bourdaloue, *adj*.
- Bowl. Bassin, *m*.
- Salad bowl. Saladier, *m*.
- Box. Caisse, *f*.; Boite, *f*. (pronounced *bwart* with vowel long).
- Brabant (style). Brabançon, *ne*, *adj*.
- Brace (of rabbits, etc.). Accolade, *f*.
- Brace side by side. En accolade. As, *lapins en accolade*.
- Brahminical. Brahmanique, *adj*.
- Brains. Cerveilles, *f. pl.* (*French*). Gehirn (*German*).
- Braised. À la braise; Braisé, *e*; Étuvé, *e*, *pa. p*. (*French*). Geschnitten (*German*).
- Branches. Branches, *f*. As, *asperges en branches*.
- Brandy. Branderin, *m*.; Cognac*, *m*.; Eau de vie, *f*. (*French*). Branntwein (*German*).
- Burnt brandy. Eau de vie brûlé; Brûlot, *m*.
- Burned with brandy. Flambé au cognac.

- Brandied peaches, etc. Pêches à l'eau de vie, etc.
- Brawn. Fromage de cochon, *m.* (*French*). Sulze (*German*).
- Brazil. Brésil, *m.*
- Brazil nuts. Chataignes de Brésil; Noix de Brésil.
- Bread. Pain, *m.*
- Black bread. Pain noir.
- Brown bread. Pain bis (*French*). Schwarzbrot (*German*).
- Brown pulled bread. Biscotin, *m.*
- Buttered bread rubbed with garlic. Pain frotté.
- Our daily bread. Pain de quotidien.
- Finest bread. Pain mousseau.
- Bread of the first baking. Pain de la première fournée.
- Home-made bread. Pain de ménage.
- Household bread. Pain bis blanc.
- Light bread. Pain mollet.
- New bread. Pain tendre.
- Rye bread. Pain de seigle.
- Slice of bread. Tartine, *f.*
- Slices of bread with butter. Beurrées; Tartines de beurre, *f.*
- Soft part of bread, bread crumb. Mie, *f.*
- Stale bread. Pain rassis.
- Bread (or cake) toasted. Zwieback (*German*).
- Unleavened bread. Pain azyme, *m.* (*French*). Matzoth (*Hebrew*).
- Wheaten bread. Pain de froment.
- White bread. Pain choine; Pain blanc.
- Bread crumbs. Mie de pain. Chapelure.
- Bread pudding. Pouding au pain (*French*). Broberg (*German*).
- Bread soup. Panade, *f.*
- Bread water. Brotwasser (*German*).
- Bread tree. Baobab, *m.*
- Breaded. Pané, *e, pa. p.* (*French*). Eingekrustet (*German*).
- Breakfast. Déjeuner, *m.*
- Breakfast stew. Pickelsteiner Fleisch (*German*).
- Breast (of a bird). Poitrine, *f.* (*French*). Brust (*German*).
- Breast of chicken. Suprême de volaille, *m.*
- Breast (of an animal). Brisquet, *f.*
- Bride. Braut (*German*).
- Brie cheese. Brie, *m.*
- Brill. Barbu, *f.*
- Brine (in which fish or meat is sauced or pickled). Marinade, *f.*; Saumure, *f.*
- Brisket. Brisquet, *m.* (*French*). Brustkern (*German*).
- Brittany (style). Breton, *ne, adj.*
- Brittle. Cassant, *e, adj.*
- Broccoli (a kind of cauliflower). Brocoli, *m.*
- Broiled. Grillé, *e, pa. p.* (*French*). Auf dem rost braten (*German*).
- Broken. Brisé, *e, pa. p.*, Cassé, *e*, Coupé, *e*.
- Broth. Brouet, *m.*; Bouillon, *m.* (*French*). Fleischbrühe (*German*).
- Broth in which fish has been boiled. Court-bouillon, *m.*
- White broth. Blanche.
- Veal broth. Blond de veau.
- Brown. Brun, *e, adj.* (Of bread, pastry, etc.), Bis, *e, adj.*
- Browned. Gratiné, *e, pa. p.*; au gratin (*French*). Gebraunt (*German*).
- Brownish. Brunâtre, *adj.*
- Bruised. Pilé, *e, pa. p.*
- Brunswick. Braunschweiger, *adj.* (*German*).
- Brussels (style). Bruxellois, *se, adj.*
- Brussels sprouts. Choux de Bruxelles (*French*). Brüsselerkohl, Rosenkohl (*German*).
- Buck. Daim, *m.*
- Buckwheat. Sarazin, *m.* (*French*). Buchweizen, Buchweizenmehl (*German*).
- Bude (a city in Hungary). Bude.
- Buffalo. Buffle, *m.*
- Buffet. Buffet, *m.*
- Bull. Taureau, *m.*
- Bunch. Botte, *f.* (as, *Bottes des asperges*); Bouquet, *m.* (as, *bouquet garni*); Fagot, *m.*, grappe (of grapes, raisins—as, *une grappe de raisins*).

In small bunches. En petites bottes, *f.*
 Bundle. Botte, *f.*; Faisceau, *m.*; Fascine. *f.*
 Burbit. Barbotte*, *f.*; Lotte commune, *f.*; Lotte de rivière, *f.*
 Burgundy (name of town). Bourgogne, *f.*
 Burgundy (wine). Bourgogne, *m.*; Vin de Bourgogne.
 Burgundy (style). Bourguignon, *onne, ad.* (*Bourguignotte* is also used, but it is incorrect.)
 Burlesqued. Travesti, *e, adj.*
 Burnet, Salad burnet. Pimprenelle, *f.*
 Butter. Beurre, *m.* (*French*). Butter (*German*).
 Anchovy butter, lobster butter, etc. Beurre d'anchois, beurre de homard, etc.
 Browned butter. Beurre noir.
 Fairy butter. Feen-Butter (*German*).
 Fresh butter. Beurre frais.
 Melted butter. Beurre fondu.
 Montpellier butter. Beurre de Montpellier.
 Nut brown butter. Beurre noisette.
 Butter in pats. Beurre en pain.
 Butter in rolls, lump butter. Beurre en livre.
 Resembling butter. Butyracé, *e, adj.*
 Salt butter. Beurre salé.
 Butter dish. Beurrier, *m.*
 Butter pear. Beurré, *m.*
 Butter rings. Butterkränze (*German*).
 Butter sauce. Sauce au beurre.
 Buttered. Beurré, *e, adj.*
 Butterfly. Papillon, *m.*
 Buttermilk. Babeurre, *m.*; Lait de beurre (*French*). Buttermilch (*German*).
 Burning hot. Brûlant, *e, adj.*
 Burnt. Brûlé, *e, pa. p.*; Charbonné, *e, pa. p.*
 Bustard. Vanneau, *m.*
 Butcher. Boucher, ère, *m., f.*
 Pork butcher. Charcutier, ère, *m., f.*

Byronian. Byronien, *ne, adj.*
 Byzantine. Byzantin, *e, adj.*

C

Cabbage. Chou, *m.* (*French*). Kraut; Kohl* (*German*).
 Cabbage with bacon. Choux au lard.
 Headed cabbage. Choux cabus (*plural*); Choux pommés.
 Red cabbage. Choux rouges (*plural*).
 Savoy cabbage. Choux de Savoie (*French*). Savoyenkohl; Wirsing (*German*).
 Savoy cabbage sprouts. Broques, *m.*
 Turnip cabbage. Chou-navet.
 Whiteheart cabbage. Chou blanc (*French*). Weisskraut (*German*).
 Cabbage palm. Arec d'Amérique, *m.*
 Cabinet. Kabinett (*German*).
 Cairo (capital of Egypt). Caire, *m.*
 Cake. Gâteau, *m.* (*French*). Kuchen (*German*).
 Calf's brains. Cervelles de veau, *f. plural (French)*. Kalbshirn (*German*).
 Calf's foot. Pied de veau, *m.*
 Calf's head. Tête de veau, *f. (French)*. Kalbskopf (*German*).
 Calf's knuckle. Jarret de veau, *m.*
 Calf's liver. Foie de veau, *m.*
 California. Californie, *f.*
 Cambrian (Welsh). Cambrien, *ne, adj.*
 Camomile. Camomille, *f.*
 Candied. Candi, *e, pa. p.*
 Candy. Bonbons, *m.*; Candi, *m.*
 Cane. Canne, *f.*
 Cantaloup. Cantaloup, *m.*; Mélon, *m.*
 Canteen. Cantine, *f.*

- Cantharellus (a kind of mushroom).
 Cantharelle, *f*.
 Cap. Bonnet, *m*.
 Caper. Capre, *f*. (*French*). Kapern (*German, plural*).
 Caperon. (See *Capon*).
 Capon. Chapon, *m*. (*French*). Kap-
 paun (*German*).
 Semi-capon. Coquâtre, *m*.
 Young capon. Chaponneau, *m*.
 Capuchin friar. Capucin, *m*.
 Caramel (burnt sugar). Caramel, *m*.
 With caramel, converted into cara-
 mel. Au caramel, caramélisé, *e*,
pa. p.
 Carapace. Carapace, *f*.
 Caraway seed. Cumin, *m*.; Carvi, *m*.
 (*French*). Kümmel (*German*).
 Carbonated. Carbonaté, *e*, *pa. p*.
 Carbonic. Carbonique, *adj*.
 Carcass. Carcasse, *f*.
 Card. Carte, *f*.
 Cardamom. Cardamome, *m*. (*French*).
 Kardamom (*German*).
 Carde (edible part of cardoons, white
 beet, etc.). Chard, *f*.
 Cardoon. Cardon, *m*.
 Caribou. Caribou, *m*.
 Carnival. Carnaval, *m*.
 Carob-bean. Caroube, Carouge, *f*.
 Carousal. Carrousse, *f*.
 Carp. Carpe, *f*. (*French*). Karpfen
 (*German*).
 German carp. Carpe miroire.
 Hashed carp. Carpie, *f*.
 Small carp. Carpeau, *m*.
 Very small carp. Carpillon, *m*.
 Carrots. Carottes, *f*. (*French*).
 Möhren, Möhrchen (*German*).
 Winter carrots. Möhrruben (*Ger-
 man*).
 Cartridge. Cartouche, *m*.
 Carved. Dépecé, *e*, *pa. p*.; Tranché, *e*;
 Dénué, *e*; écué, *e*.
 Casareep. Cabiou, *m*.
 Case. Caisse, *f*. (*French*). Kästchen
 (*German*).
 In cases. En caisses.
 Cashew nut. Anacarde, *m*.
 Cashew nut oil. Caraba, *m*.
 Cassava. Cassave, *f*.
 Castilian. Castillan, *e*, *adj*.
 Castle. Château, *m*.
 Cat. Chat, *m*.
 Caterer. Traiteur, *m*.
 Catfish. Anarrhique, *f*.
 Caudle. Chaudeau, *m*.
 Caul. (See *Caul*).
 Cauliflower. Chouxflour, *m. pl.*
 (*French*). Blumenkohl (*German*).
 German cauliflower. Carviol.
 Caviare. Caviar, *m*. (*French*). Kaviar
 (*German*).
 Caw (fruit of the white thorn). Sen-
 elle, *f*.
 Cawl, Caul. Crépine, *f*.
 Celery. Céléri rave, celeriac, *m*.
 Celery. Céléri, *m*. (*French*). Sellerie
 (*German*).
 Knob celery. (See *Celeriac*).
 Wild celery. Ache, *f*.
 Cellar. Cave, *f*.
 Cellaret. Canevette, *f*.
 Centime (about 1-5 of a cent). Cen-
 time, *m*.
 Centrepiece. Surtout, *m*.; Pièce
 montée.
 Century. Siècle, *m*.
 Ceps. Cèpes, *m*.
 Cereal. Céréale, *f*.
 Cerulean. Cerulé, *e*, *adj*.
 Chafing dish. Chaufferette, *f*.
 Réchaud, *m*.
 Chalet. Chalet, *m*.
 Chalice (now the communion cup, for-
 merly any cup). Calice, *m*.
 Champagne. Sect, Schaumwein (*Ger-
 man*).
 Channèlèd. Cannelé, *e*, *adj*.
 Charcoal. Charbon de bois, *m*.
 Chard. Charde.
 Charlotte Russe (*French*). Russischer
 Krustenpudding (*German*).
 Apple charlotte. Charlotte de
 pommes.
 Cheap. Au bon marché.
 Checkered. Quadrillé, *e*, *adj*.
 Cheek. Joue, *f*.
 Cheese. Fromage, *m*. (*French*).
 Käse (*German*).

- Camembert cheese. Camembert, *m.*
 Cheshire cheese. Chester, *m.*
 Cream cheese. Fromage à la crème.
 Goat's milk cheese. Cabrillon.
 Jura cheese. Vacherin, *m.*
 Neufchatel cheese, in the form of a
 bung. Bondon.
 Parmesan cheese. Parmesan, *m.*
 Roquefort cheese. Roquefort, *m.*
 Cheese dish. Porte fromage, *m.*
 Cheese rennet. Caille-lait, *m.*
 Cheese straws. Paillettes de from-
 age.
 Cherry. Cérise, *f.* (*French*). Kirschen
 (*German*).
 Candied cherries. Cérises glacées.
 Dried cherries. Cérissettes, *f. pl.*
 Musk cherries. Cérises musquées.
 Ox-heart cherries. Bigarreaux, *m.*;
 Griottes, *f.*
 Wild cherries. Aigriettes, *f.*
 With cherries. Aux cerises.
 Cherrybread. Kirschenbrot (*Ger-
 man*).
 Cherrycake. Kirschenkuchen (*Ger-
 man*).
 Cherry red. Rouge-cérise, *adj.*
 Chersite. Chersie, *f.*
 Chervil. Cerfeuil, *m.* Kerbel (*Ger-
 man*).
 Sweet chervil. Cerfeuil musqué.
 Chestnut. Châtaigne, *f.**; Gamande,
f. (*French*); Kastanien (*German*,
plur.)
 Candied chestnuts. Marrons glacés,
pl.
 Spanish chestnut. Châtaigne com-
 mune.
 Sweet chestnut. Marron, *m.*
 (*French*). Maronen (*German*
plur.).
 Chicken. Poulet, *f.*
 Hot housé chicken. Poussin, *m.*
 Old chicken. Poule, *f.*
 Roasting chicken. Poulet à rôtir.
 Spring chicken. Poulet de grain,
m. (*French*). Hähnchen (*German*).
 Chicken mousse. Mousse de volaille.
 Chicory. Chicorée, *f.*; escarole, *f.*
 Wild chicory. Barbe de capucin.
 Chilled. Frappé, *e, pa. p.* (applied to
 champagne, etc.). Réfroidi, *e, pa.
 p.*
 Chin. Menton, *m.*
 China. Chine, *f.*
 Chinese (style). Chinois, *e, adj.*
 Chinese birds' nests. Nids d'hi-
 rondelles de Chine (*Consomme aux nids
 d'hirondelles de Chine*).
 Chitterlings. Andouilles, *f.*; Andou-
 illettes, *f.*
 Chive. Ciboulette, *f.*; cive, civette,
f. (*French*). Schnittlauch (*Ger-
 man, plural*).
 Chocolate. Chocolat, *m.* (*French*).
 Schokolade (*German*).
 Chocolate with milk. Chocolat au
 lait, *m.* (*French*). Milchscho-
 kolade (*German*).
 Chocolate pot. Chocolatière, *f.*
 Choice. Choisi, *e, pa. p.*; Friand, *e,
 adj.*
 Chopped. Gehackt (*German*).
 Chops. Côtelettes, *f.* (*German*).
 Rippchen (*German*).
 Thin chop. Riblette, *f.*
 Chops (of pigs). Abajoues, *f.*
 Christmas. Noël, *m.* (*French*). Wein-
 achten (*German*).
 Christmas cake. Gâteau de Noël, *m.*
 Christmas tree. Weihnachtsbaum
 (*German*).
 Chrysanthemum. Chrysanthème, *m.*
 Cibol (a kind of Welsh onion). Cib-
 oule, *f.*
 Cider. Cidre, *m.**; moût, *m.*: pommé,
m. (*French*). Apfelwein (*Ger-
 man*).
 Cider vinegar. Vinaigre de cidre, *m.*
 Cigar. Cigare, *m.*
 Cinnamon. Cannelle, *f.**: cinnâme,
 cinnamone, *m.* (*French*). Zimmt
 (*German*).
 Candied cinnamon, cinnamon com-
 fit. Cannelas, *m.*
 Chinese cinnamon. Cassia.
 Citron. Cédrat, *m.* (*French*). Cit-
 rone (*German*).
 Candied citron. Cédrat confit.
 Citron water. Citronelle.
 City (style). Urbain, *e, adj.*
 Civef. (See *Chive*).

- Clams. Lucines, *f.* (*French*). Venus Muscheln (*German*).
 Hard clams. Clovis, *f.*; Lucines orangées.
 Soft clams. Lucines papillons.
 Clam chowder. Muschelgericht (*German*).
 Clamp-fish. Clamp, *m.*
 Claret. Clairet, *m.* (*French*). Rothwein (*German*). In English, the word "claret" is generally applied to all red Bordeaux wines, but in French "clairet" means only a pale weak wine.
 Claret sauce. Rotweinsauce (*German*).
 Clarified. Clarifié, *e, pa. p.* (*French*). Geläutert (*German*).
 Claws (of a lobster or crayfish). Pattes, *f. pl.*
 Clear. Clair, *e, adj.* (*French*). Klar (*German*).
 Clot (of milk, etc.). Caillot, *m.*
 Clotted. Caillé, *e, adj.*
 Clove. Girofle, *f.*; Clou de girofle, *m.* (*French*). Nelken, Nelkenpfeffer (*German, plural*).
 Clove bark. Cannelle giroflée.
 Of clove. Giroflée, *adj.*
 Clove cordial. Ge. ürznelken-Liqueur (*German*).
 Clover. Trèfle, *m.*
 Cluster. Bouquet, *m.*
 Coagulated. Coagulé, *e, pa. p.*
 Cob. Tige, *f.*
 Cochineal. Cochenille, *f.* (*French*). Kochinelle (*German*).
 Cock. Coq, *m.* (*French*). Hahn (*German*).
 Old cock. Coquard, *m.*
 Cocks' combs. Crêtes (*f.*) de coq.
 Cockle. Bucarde, *m.*
 Cocoa. Cacao, *m.* (Do not use *coco* as that is applied more correctly to the cocoanut.)
 Cocoa butter. Beurre de cacao.
 Cocoanut. Coco, *m.* Noix de coco, *f.*
 Cocoanut kisses. Macarons de coco, *f.*
 Cod fish. Gade, *m.*; cabillaud, *m.* (*French*). Kabeljau (*German*).
 Dried salted cod. Morue sèche (*French*). Stockfisch (*German*).
 Salt cod. Morue salée (*French*). Stockfisch (*German*).
 Coffee. Café, *m.* (*French*). Kaffee (*German*).
 After dinner coffee, black coffee. Café noir.
 Black coffee with burned brandy. Café Gloria.
 Coffee with cream. Café à la crème.
 Ground coffee. Café en poudre.
 Iced coffee. Café frappé.
 Coffee with milk. Café au lait.
 Mocha coffee. Moka, *m.*
 Small cup of coffee. Demi-tasse de café.
 Turkish coffee. Café turc.
 Virgin coffee (an infusion of the whole coffee bean). Café vierge.
 Whole coffee. Café en grains.
 With coffee flavor. Au café.
 Coffee custard. Crème au café.
 Coffee-house. Buvette, *f.*; café, *m.*
 Coffee ice cream. Glace au café.
 Coffee-house keeper. Cafétier, *m.*
 Cognac. Französischer Brantwein (*German*).
 Colander. Passoire, *f.* (*French*). Seiher (*German*).
 Cold. Froid, *e, adj.* (*French*). Kalt (*German*).
 Cold dishes. Plats froids.
 Colin (Virginian quail). Colin, *m.*
 Collation. Collation, *f.*; Gôûter, *m.*
 Collop. Escalope, *f.*; Griblette, *f.*
 Colored. Coloré, *e, adj.*
 Column. Colonne, *f.*
 Combs. Crêtes, *f.*
 Commissary. Commissaire, *m.*
 Common. Bas-se, Plébeien-ne, *adj.*
 Condiment. Assaisonnement, *m.*
 Confectioner. Confiseur, *m.*
 Confectionery. Confiserie, *f.*
 Confusedly. Pêle-mêle, *adv.*
 Congealed. Gélé, *e, pa. p.*
 Conger eel. Congre, *m.*
 Convivial. Convivial, *e, adj.*
 Cook. Cuisinier-ère, *m. f.* (*French*). Koch (*German*).
 Chief cook. Chef de cuisine, *m.*

- Roast cook. Rôtisseur, *m.*
 Sauce cook. Saucier, *m.*
 Soup cook. Potagiste, *m.*
 Cooked. Cuit, *e, pa. p.* Apprêté, *e, pa. p.* (*French*). Gekocht (*German*).
 “ over. Récuit, *e, pa. p.*
 “ in the ashes. Cuit sous la cendre, *f.*
 “ in a braising pan. Braisé, *e, pa. p.*
 “ in the oven. Étuvé, *e, pa. p.*
 “ plainly and simply. Au naturel.
 “ with rich meat gravy. Au gras.
 “ slowly. Mijoté, *e, pa. p.*
 Cooled. Réfrigère, *e, pa. p.* Refroidi,* *e, adj.*
 Cooling. Réfrigérant, *e, adj.* Refroidissant, *e, adj.*
 Coral. Corail, *m.*
 Cordial. Liqueur, *f.*
 Core. Trognon, *m.*
 Cored (as of an apple). Vidé, *e, pa. p.*
 Coret (a kind of snail). Coret, *m.*
 Coriander. Coriandre, *f.*
 Cork. Bouchon, *m.*
 Corked. Bouché, *e, pa. p.*
 Corkscrew. Tire-bouchon, *m.*
 Corn. Blé, *m.*; grain, *m.*
 Indian corn. Blé, *m.*; Blé de Turquie.
 Sweet corn. Maïs, *m.*
 Sweet corn boiled on the cob. Maïs bouillé en tige.
 Corn salad (a plant). Doucetté, *f.*; Mâche, *f.* (Salade de mâches).
 Corned. Salé*, *e, adj.* Préparé, *e.*
 Corned meat. Pokelfleisch (*German*).
 Cornmeal. Mais, maismehl (*German*).
 Cornstarch. Féculé de maïs (*French*). Kornstärke (*German*).
 Cornucopia. Corne d'abondance.
 Country. Campagne, *f.* (as in contrast to the city); Pays, *m.* (as one's native country).
 Country (style). Champêtre, *adj.*
 Cover. Cloche, *f.*
 Covered. Couvert, *e, adj.*
 Covered with sauce or forcemeat. Masqué, *e, pa. p.*; Nappé, *e.*
 Covered with water. Submergé, *e.*
 Covey (of partridge). Compagnie, *f.*
 Cow (milk). Vache, *f.*
 Crab. Crabe, *m.*; Poupart, *m.* (*French*). Krabbe (*German*).
 Oyster crab. Crabe d'huître, *m.*
 Soft shell crab. Crabe mou, *m.*
 Crab butter. Krabben butter (*German*).
 Crabapple. Pomme sauvage, *f.* (*French*). Holzapfel, Kirschapfel (*German*).
 Cracked. Cassé, *e, pa. p.*; Félé, *e.*
 Crevé, *e* (generally used for rice).
 Crackling, *adj.* Croquant, *e.*
 Cracklings. Craquement, *m.* Peau de porc, *m.* (*French*). Fettwürfel (*German*).
 Cracknels. Croquignoles, *f.*; craquelins, *m.*
 Crane berry. Camarine, *f.*
 Cranberry. Airelle rouge, *f.*; canelberge, *f.* (*French*). Preisselbeeren (*German, plural*).
 Cranberry, *adj.* Preisselbeer (*German*).
 Crayfish. Écrevisse, *f.* (*French*). Krebs (*German*).
 Crayfish butter. Beurre d'écrevisses (*French*). Krebsbutter (*German*).
 Cream. Crème, *f.* (*French*). Sahne, Rahm (*German*).
 Clotted cream. Caillé, *m.*; caillebotte, *f.*
 Whipped cream. Crème fouettée (*French*). Sahne (*German*).
 Vanilla cream, etc. Crème à la vanille, etc.
 Without cream (skimmed). Écrémé, *adj.*
 With cream or cream sauce. à la crème.
 Cream beer. Schaumbier (*German*).
 Cream of tartar. Crème de tartare.
 Cream puffs (pastry). Choux à la crème (*French*). Windbeutel (*German*).

Cream bowl-cup. Hoppelpoppel (*German*).

Creamy. Crémeux-se, *adj.*

Creole (style). Créole, *adj.*

Crescent. Croissant, *m.*

Cress. Cresson, *m.*

Water cress. Cresson. Cresson d'eau.

Indian cress. Capucine, *f.*

Crimped paper (in). En papillote, *f.*

Crimson. Cramoisi, *e, adj.*

Light crimson. Incarnadin, *e, adj.*

Crisp. Croquant, *e, adj.*; croustillant, *e.*

Crispet. Craquelin, *m.*

Crockery. Vaisselle, *f. plur.*

Earthenware crockery. Faïence, *f.*

Crop (harvest). Récolte, *f. (French).*

Kropf (*German*).

Crop (wine). Vinée, *f.*

Crowberry. Camarine, *f.*

Crown. Couronne, *f.*

Crullers. Plinsen (*German*).

Crumb. Mie de pain, miette, *f.*

Bread crumbs. Chapelure, *f.*

Grated crumbs. Panure, *f.*

Crumbed. Émietté, *e, pa. p.*

Crushed. Broyé, *e, pa. p. (French).*

Gestoszen (*German*).

Crust. Croûte, Croûton, *m.*; Croustade, *f. (French).* Kruste (*German*).

Garnished with crusts. Croûtonné, *e, pa. p.*; aux croûtons.

Crustless. Écrouté, *e, adj.*

Cuban. Cubain, *e, adj.*

Cube. Dé, *m.*

Cucumber. Concombre, *m. (French).*

Gurken (*German, plural*).

Culinary. Culinaire, *adj.*

Cullis. Coulis, *m.*

Cup. Tasse, *f.*; coupe, *f. (French).*

Becher, Tassen (*German, plural*).

Loving cup. Liebes Becher (*German*).

Half cup. Demi-tasse, *f.*

Cup custard. See *Custard*.

Curd. Caillé, *m.*; Caille-botte, *f.*

Curdled. Caillé, *e, pa. p.*; coagulé, *e.*

Cured. Sauré, *e, pa. p. (smoked)*;

mariné, *e (in vinegar, etc.)*.

Curled. Frisé, *e, adj.*

Curlew. Courlieu, Courlis, *m.*

Young curlew. Corlieu, *m.*

Currants. Groseilles, *f.*; Raisins de Corinthe, *m. (French).* Johannisbeeren (*German*).

Black currants. Cassis, *m.*

Common currants. Raisins de mars.

Dried currants. Corinthen (*German*).

Small currants. Groseillons, *m.*

Black currant syrup or cordial.

Cassis, *m.*

Currant vinegar. Johannisbeer-Essig (*German*).

Currant wine. Johannisbeerenwein (*German*).

Currant, *adj.* Johannisbeer (*German*), *adj.*

Curry. Cari, *m.* Kari, *m.*

Curry powder. Currie, *m.*

Custard. Crème au lait, *f.*; Coutarde, *f.*

Cup custard. Pot à la crème, Flan à la crème (*French*). Tassenspeise (*German*).

Cut. Tranché, *e, pa. p.*

" in pieces. Dépecé, *e, pa. p.*

" short. Tronqué, *e, pa. p.*

" in thin slices. Émincé, *e, pa. p.*

Cutlet. Côtelette, *f.* Rippchen (*German, plural*).

Czar. Tzar, *m.*

Czarina. Tzarine, *f.*

D

Dab (a small flat sea fish). Limande, *f.*

Dainty. Friand, *e.* Recherché, *e, adj.*

Dainty bits, small dainties. Friandises, *f., plural*.

Dairy. Crémèrie, *f.*; Laiterie, *f.*

- Dampfnoodles. Dampfnouilles, *f*.
 Dandelion, *m*. Dent-de-lion, *m*.
 Pissenlit, *m*. (*French*). Lowenzahn (*German*).
 Danish. Danois, *e*, *adj*.
 Dark colored. Foncé, *e*, *adj*.
 Dash (of liquid). Flaquée (*de*), *f*.
 Date (fruit). Datte, *f*. (*French*).
 Datteln (*German*, plural).
 Daybreak. Aube, *f*.
 Decanted. Décanté, *e*, *pa. p*.
 Decanter. Carafe, *f*.
 Decorated. Décoré, *e*, *pa. p*.
 Deer. Cerf, *m*.; Daim, *m*. (*French*).
 Reh (*German*).
 Female deer. Daine, *f*.
 Young deer (fawn). Faön, *m*.; jeune daim.
 Delicate. Mignard, *e*, *adj*.; Mignon-ne.
 Delicious. Délicieux-euse, *adj*.
 Demijohn. Dame-Jeanne, *f*.
 Devilled (applied to dishes with sharp and hot seasoning). Diablé, *e*, *adj*.; à la diable.
 Dice. De, *m*.
 Diced. En dés (*French*). In Würsel (*German*).
 Diet. Diète, *f*.
 Dill (pickle). Anett, *m*. (*French*).
 Dill (*German*).
 Diluted. Délayé, *e*, *adj*.
 Dining-room. Réfectoire, *m*.; Salle à manger.
 Dinner. Diner, *m*.
 Diplomatic, *adj*. Diplomatie, *adj*.
 Disguised. Déguisé, *e*, *pa. p*.; travesti, *e*, *adj*.
 Dish. Plat, *m*.
 Deep dish. Bassin, *m*.
 Pie dish. Plat à tarte, *m*.; tourtière, *f*.
 Dishes (meaning a service of dishes). Vaisselle, *f*.
 Dissolved. Aufgelöst (*German*).
 Doe. Daine, *f*.
 Dolphin. Bec-d'oie, *m*.
 Domino. Domino, *m*.
 Dory. Dorade, *f*.
 Double, *m*. Double, *m*. (applying to meats and game—double portion, etc.); en tête à tête.
 Dough. Pâte, *f*.
 Dough crust. Abaisse, *f*.
 Yeast dough. Levain, *m*.
 Dove. Colombe, *f*.
 Ring-dove. Mansard, *m*.
 Young ring-dove. Ramereau, *m*.
 Turtle dove. Tourterelle, *f*.
 Drained. Égoutté, *e*, *pa. p*.; Asseché, *e* (*French*). Abgelaufen (*German*).
 Drawn (of poultry, etc.). Vidé, *e*, *pa. p*.
 Dressed. Apprêté, *e*, *pa. p*.
 Dried. Asséché, *e*, *pa. p*.; Desséché, *e*; Sauré, *e*; Séché, *e*.
 Drink. Boisson, *f*.
 Drippings. Dégout, *m*. (*French*).
 Bratenfett (*German*).
 Drop. Chiquet, *m*.; Goutte, *f*.
 Dry. Sec, *m*.; sèche, *f*.; *adj*.
 Duchess. Duchesse, *f*.
 Duck. Canard, *m*.; cane, *f*. (*French*).
 Ente (*German*).
 Black duck. Macreuse, *f*.
 Blackhead duck. Canard à tête noire.
 Blue-wing teal duck. Sarcelle ailes bleues, *f*.
 Blue wing duck. Morillon, *m*.
 Brant duck. Canard dit Brant.
 Canvas back duck. Canard canvas-back.
 Common or domestic duck. Canard domestique.
 Green wing teal duck. Sarcelle ailes vertes, *f*.
 Mallard duck. Canard dit Malart.
 Mongrel duck. Canard métis.
 Musk duck (sometimes incorrectly called "Muscovy duck"). Canard musqué.
 Red head duck. Canard à tête rouge.
 Small duck. Canardeau, *m*.
 Tame duck. Barboteur, *m*.
 Teal duck. Sarcelle, *f*.
 Widgeon duck. Canard siffleur.
 Wild duck. Canard sauvage; Oiseau de rivière.
 Wood duck. Tadorne, *f*.
 Young female duck. Canette, *f*.
 Young male duck. Caneton, *m*.

Young wild duck. Albran, *m*.
 Duckling. Canardeau, *m*.
 Duke. Duc, *m*.
 Dumplings (small). Quenelles, *f. pl.* ;
 Noques (*French*). Klöschen (*German*).
 Yeast dumplings. Dampfndeln (*German*).
 Dampfnouilles (*French*).
 Dunbird. Oiseau niais, *m*.
 Dusted (with flour). Singé, *e, pa. p.* ;
 Saupoudré, *e*, Enfariné, *e*.

E

Ear. Oreille, *f*.
 Ear (of corn). Épi, *m.* ; Tige, *f*.
 Early. Hatif-ve, *adj.* (as, *Pois hatifs*,
 early peas). Junge (*German*).
 Earthenut. Arachide, *f.* ; Bunion, *m*.
 Châtaigne de terre.
 Earthenware pot, bowl, etc. Terrine,
f.
 Easter. Pâque, *f.*, or Pâques.
 " Sunday. Le dimanche de Pâques
 Economical. Économique*, *adj.*
 Edge (border). Bord, *m*.
 Eel. Anguille, *f.* (*French*). Aal
 (*German*).
 Sea eel. Congre, *m*.
 Eelpout. Burbot, *m.* ; Barbote, *f*.
 (*French*). Aalraupen. (*German*,
plural).
 Eggs. Oeufs, *m.* (*French*). Eier
 (*German*).
 Boiled eggs. Oeufs à la coque.
 Easter eggs. Oeufs de Pâque.
 Hard boiled eggs. Oeufs durs.
 Molded eggs. Oeufs moulés.
 Poached eggs. Oeufs pochés.
 Scrambled eggs. Oeufs brouillés
 (*French*). Rührei (*German*).
 Shirred eggs. Oeufs sur le plat.

Snow eggs. Oeufs à la neige.
 Soft boiled eggs. Oeufs mollets.
 Egg dressing. À la poulette.
 Egg nogg. Lait de poule (*French*).
 Eiertrank (*German*).
 Egg sauce. Sauce aux oeufs.
 " white. Blanc d'oeuf.
 " yolk. Jaune d'oeuf.
 " punch. Eier punch (*German*).
 Egg plant. Aubergine, *f.* ; Melongène,
f. (*French*). Eierpflanze (*German*).
 Egyptian. Égyptien-ne, *adj.*
 Elderberries. Graines de sureau, *f*.
 Elder wine. Vin de sureau.
 Elixir, *m*. Élixir.
 Embers. Braise, *f.* ; cendre, *f*.
 Empress. Impératrice, *f*.
 Emptied. Vidé, *e, pa. p.*
 Encrusted. Encroûté, *e, adj.*
 Endive. Chicorée, *f*. Endivien, En-
 diviengemusse (*German, plural*).
 England. Angleterre, *f*.
 English. Anglais, *e, adj.* (*French*).
 Englischer (*German*).
 Entertainer. Amphitryon, *m*.
 Entertainment. Réception, *f*. Fête,
f. ; Festin, *m.* ; Banquet, *m*.
 Evening entertainment. Soirée, *f*.
 Entire. Entier, *m*.
 Entrails (of fish, etc.). Entrailles,
f. ; Brouailles, *f*.
 Entree. Entrée, *f*. See explanation
 in *French* section.
 Epicure (one who wishes only the
 choicest). Gourmet, *m.* ; Gastro-
 nome, *m.* ; Friand, *m*.
 Epicurean. Épicurien-ne, *adj.*
 Escarole. Éscarole, *f*.
 Eschalots. Échallottes, *f.* (*French*).
 Schalotten (*German*).
 Essence. Essence, *f*.
 European. Européen-ne, *adj.*
 Ewe. Brébis, *f*.
 Evening. Soir, *m*.
 Exquisite. Recherché, *e, adj.* ; ex-
 quis-e.
 Extract. Extrait, *m*.
 Eye. Oeil, *m.* ; yeux (*plural*).

F

Faggot of savory herbs. Bouquet garni, *m.*

Falcon. Faucon, *m.*

False. Faux-sse, *adj.*

Family. Famille, *f.*

Fan. Éventail, *m.*

Farina. Farine, *f.* Gries (*German*).

Farina fritters. Beignets de farine (*French*). Griessschnitten (*German*).

Farm. Ferme, *f.*; Métairie, *f.*

Farmer (style). Fermier-ère, *adj.*

Fashion. Mode, *f.* (See *Style*.)

Fast, fasting. Jeune, *m.*

Fast-days. Jours d'abstinence. Jours de jeûne.

Fat. Graisse, *f.*

Fat. Gras-se, *adj.*

Father. Père, *m.*

Fawn color. Fauve, *adj.*

Feast. Festin*, *m.*; fête, *f.*

Wedding feast. Noce, *f.*

Feather. Plume, *f.*

Fecul. Féculé, *f.*

Fennel. Fenouil, *m.* (*French*). Fenchel (*German*).

Fenugreek. Fenugrec, *m.*

Fermented. Fermenté, *e*, *pa. p.*

Fetticuce. Doucette, *f.*; Mâche, *f.*

Fieldfare. Grive, *f.*

Fifth. Quinte, *f.*

Fig. Figue, *f.* (*French*). Feigen (*German*, plural).

Figpecker. Oiseau chypre, *m.*

Figure. Forme, *f.*

Filbert. Avéline, *f.*

Filled. Rempli, *e*, *pa. p.*

Fillet. Filet, *m.* (*French*). Lende (*German*).

Filtered. Filtré, *e*, *pa. p.*

Finger biscuits. Biscuits à la cuillère, *m. pl.*

Fins (fish). Nageoires, *f.*

Fins of flat fish. Barbe, *f.*

Fins of a whale. Bras, *m.*

Fine. Beau (*bel* before a vowel), *m.* Belle, *f.*; Beaux, *pl., adj.*

Fine (small). Menu, *m.*

First fruits, etc. Primeurs.

Fish. Poisson, *m.* (*French*). Fisch (*German*).

Fishbone. Arête, *f.*

Fish chowder. Gericht von Fischen (*German*).

Fish eggs. Frai, *m.*

Fish kettle. Poissonnière, *f.*

Fisherman, fisherwoman. Pêcheur, Pêcheuse.

Flag. Drapeau, *m.*; pavillon, *m.*

Flank (of beef or codfish). Flanc, *m.*; flanchet, *m.*

Thin flank (of veal or beef). Bavette (*f.*) d'aloyau.

Flask. Flacon, *m.*

Flat. Plat, *e*, *adj.*

Flavor. Goût, *m.*; saveur, *m.* *Of coffee*, arôme; *of wine*, bouquet, fumet; *of game*, fumet.

High flavor. Haut goût, *m.*

Spicy flavor. Arome, *m.*

Flavored (with spicy or savory herbs). Aromatisé, *e*, *pa. p.*; parfumé, *e*.

Flavoring. Assaisonnement, *m.*

Flavoring, *adj.* Assaisonnant, *e*, *adj.*

Flawn. Flan, *m.*

Flemish. Flamand, *e*, *adj.*

Flesh. Chair, *f.*

Flesh colored. Carné, *e*, *pa. p.*

Flesh-days. Charnage, *m.*

Fleshy. Charnu, *e*, *adj.*

Flounder. Carrelet, *m.*

Florentine. Florentin, *e*, *adj.*

Flounder. Carrelet, *m.* Limande, *f.* (*French*). Flundern (*German*, plural).

Flour. Farine, *f.* (*French*). Mehl (*German*).

Flower. Fleur, *f.*

Flower girl. Bouquetière, *f.*

Fluke. Limande, *f.*; Plie, *f.*

Fluted. Cannelé, *e*, *pa. p.*

Foamy. Écumant, *e*, *adj.*

Folded. Plié, *e*, *pa. p.*

Food. Nourriture, *f.*; Aliments, *f. pl.*; provisions de bouche.

Prepared food. Mets, *m.*

Relating to foods. Alimentaire, *adj.*
 Foot. Pied, *m.*
 For. Pour (*French*). Für (*German*).
 Force meat. Farce, *f.* (*French*).
 Farce, Fülle (*German*).
 Force meat balls. Fleischpolster (*German*).
 Broiled force meat. Griblette, *f.*
 Cooked force meat. Farce cuite.
 Fish force meat. Farce de poisson.
 Veal force meat. Farce de veau.
 Chicken force meat. Farce de volaille.
 Forequarter. Quartier de devant, *m.*
 Forest (style). Forestier-ère, *adj.*
 Foretaste. Avant-goût, *m.*
 Forget-me-not. Myosotis, *m.*
 Forgotten. Oublié, *e, pa. p.*
 Fork. Fourchette, *f.*
 Fountain. Fontaine, *f.*
 Fowl. Poule, *f.* (*French*). Huhn (*German*).
 Domestic fowl. Oiseau domestique, oiseau de basse-cour, *m.*
 Fowl boiled in the stock pot. Poule-au-pot, *f.*
 Frankfurt sausages. Saucisses de Frankfort (*French*). Frankfurterwürstchen (*German*).
 Freezing. Gelant, *e, réfrigérant, e, adj.*
 French. Français, *e, adj.* (*French*).
 Französische (*German*).
 Fresh. Frais, *m., fraîche, f., adj.* (*French*). Frisch (*German*).
 Freshened. Rafrâichi, *e, pa. p.*
 Fricassee. Fricassée, *f.* (*French*).
 Frikasee (*German*).
 Fricasseed. Fricassé, *e, adj.*
 Fried. Frit, *e, adj.* (*French*). Gebacken (*German*).
 Fritter. Beignet, *m.* (*French*). Krapfen, Krusteln (*German, plural*).
 Frog. Grenouille, *f.* (*French*).
 Frosch (*German*).
 Frog's eggs. Frai, *m.*
 Frost fish. Tacaud, *m.*
 Frosting (for cakes). Glace, *f.*
 Froth. Écume, *f.*; mousse, *f.*

Frothy. Écumant, *e, adj.*; moussé, *e, mousseux-se* (especially of wines).
 Frozen. Glacé, *e, pa. p.* (*French*). Gefroren (*German*).
 Partly frozen. Frappé, *e, pa. p.*
 Frugal. Frugal, *e, adj.*
 Fruit. Fruit, *m.* (*French*). Frucht, obst* (*German*).
 Fruit vinegar. Obst-Essig (*German*).
 Frumenty. Fromentée, *f.*

G

Galangale (a spice). Galanga, *m.*
 Game. Gibier, *m.* (*French*). Wild (*German*).
 Game (course on menu). Rôt, Rôti, *m.*
 Small game (such as partridges, grouse, pheasants, etc). Menu-gibier, *m.*
 Large game. Gros gibier.
 Game, *adj.* Wild (*German*).
 Game hash. Hachis de gibier.
 Gander. Jars, *m.*
 Garden balm. Baume, *m.*
 Gardencress. Cresson cultivé, *m.* (*French*). Gartenkresse (*German*).
 Garden party. Fête champêtre, *f.*
 Garden rue. Weinraute (*German*).
 Gardener (style). Jardinier-ère, *adj.*
 Garlic. Ail, *m.* Aulx, *pl.* (*French*).
 Knoblauch (*German*).
 Garlic sauce. Aillade, *f.*
 Garnished. Garni, *e, pa. p.*
 Garnishing. Garniture, *f.*
 Gastronomist. Gastronom, *m.*
 Gelatine. Gélatine, *f.* (*French*).
 Gelatine (*German*).
 Geneva. Genève, *f.* (*French*). Genfer (*German*).
 Geneva (style). Gènevois, *e, adj.*
 Genoa. Gènes, *f.*
 Genoa (style). Génois, *e, adj.*

- German (style). Allemand, *e, adj.*
 Old German style. Tudesque, *adj.*
 Gherkin. Cornichon, *m. (French).*
 Pfeffer Gurken (*German, plural*).
 Giblets. Abats, *m.* Abatis, *m.*
 Gigantic. Titanique, *adj.*
 Gilt. Doré, *e, adj.*
 Gin. Genièvre, *m.*; eau de vie de genièvre.
 Holland gin. Genièvre de Holland.
 Ginger. Gingembre, *m. (French).*
 Ingwer (*German*).
 Ginger snaps. Craquelins au gingembre.
 Gingerbread. Pain d'épice, *m. (French).* Lebkuchen (*German*).
 Girasole. Artichaut de Jerusalem.
 Gizzard. Gésier, *m.*
 Glass. Verre, *m. (French).* Glas (*German*).
 Glaze. Glace (de viande), *f.*
 Half glaze. Demi-glaze.
 Glazed. Glacé, *e, pa. p.*
 Glossy. Lisse, *adj.*
 Gluten. Gluten, *m.*
 Glutton. Glouton, *m.*
 Gnu (antelope family). Gnou, *m.*
 Goat. Bouc, *m.*; bisque, *f.*; chèvre, *f.*
 Young goat. Chevreau, *m.*; chevrette, *f.*
 Gold. Or, *m.*
 Golden house style. À la maison d'or.
 "Golden Buck." Fondu au fromage aux oeufs pochés (*French*). Käseschnitte mit verlorenen Eiern (*German*).
 Good. Bon-ne, *adj.*
 "Good taste." Bon goût.
 Goose. Jars, *m.*; oie, *f.*
 Brant goose. Oie dit Brant.
 Canada goose, cravat goose. Oie à cravate.
 Domestic goose. Oie domestique.
 Mongrel goose. Oie métisse, *f.*
 Snow goose, white Brant goose. Oie de neige.
 White fronted goose. Oie rieuse.
 Wild goose. Oie sauvage, *f.*; oie des moissons.
 Young goose. Oison, *m.*
 Goosebreast. Gänsebrust (*German*).
 Goose giblets. Gänseklein (*German*).
 Stewed goose giblets with blood. Gänseeschwarz (*German*).
 Goose liver. Foie-gras, *m.* (literally "fat liver," but nearly always signifying "fat goose's liver"). Gänseleber (*German*).
 Goose neck. Gänsehals (*German*).
 Gooseberry. Groseille verte; groseille à maquereau (*French*). Stachelbeeren (*German*).
 Gooseberry wine. Stachelbeerenwein (*German*).
 Gourmand. Gourmand, *m.*
 Goshawk. Autour, *m.*
 Gosling. Oison, *m.*
 Grape. Raisin, *m. (French).* Weintrauben (*German, plural*).
 Muscadine grape. Muscat.
 Sour grapes, green grapes. Verjus, *m.*
 Grape fruit. Pamplemousse, *f.*
 Grape jelly. Raisine, *m.*; sapa, *m. (French).* Weinbeeren gallerte (*German*).
 Grape juice, unpressed wine, unfermented champagne. Treille, *f.*
 Tocane, *f.*; Moût, *m.*
 Grape-stone. Pépin, *m.*
 Grated. Rapé, *e, pa. p.*; gratté, *e, pa. p. (French).* Geschabt, Gerieben (*German*).
 Gratinated. Gratiné, *e, pa. p.*
 Gratings. Râpure, *f.*
 Gravy. Jus, *m. (French).* Sauce, Tunke (*German*).
 Strong gravy. Jus, *m.*; fond, *m.*
 White gravy. Fond blanc.
 With gravy. Au jus.
 Cooked with gravy. Au gras.
 Gray. Gris, *e, adj.*
 Grayling. Umble, umber, *m.*
 Grease. Graisse, *f.*
 Greased. Graissé, *e, pa. p.*
 Great deal, great many. Beaucoup.
 Greek (style). Grec-que, *adj.* Hellenique, Thessalien-ne, *adj.*
 Green. Vert, *e, adj.*

- With green sauce. Au vert; Vert
pré.
Greengage. Reine claudé, *f*.
Greenish. Verdâtre, *adj*.
Green peas. Pois nouveaux, *m. pl*.
Green turtle. Tortue verte, *f*.
(*French*). Schildkröte (*German*).
Grenadin. Grenadin, *m*.
Gridiron. Gril, *m*.
Grilled. Grillé, *e, pa. p.*; cuit sur le
gril.
Gristle. Cartilage, *m.*; tendon, *m*.
(*French*). Knorpel (*German*).
Grit. Fleurage, *m*.
Ground. Broyé, *e, pa. p.*; moulu, *e*,
adj.
Grouse. Poule de prairie, *f.*; tétas,
*m.**; tétas de prairie, *m.* (*French*).
Birkhuhn (*German*).
Black grouse. Petit coq de bruyère.
Canadian grouse, spotted grouse.
Gelinotte noire d'Amérique.
Hazel grouse. Gelinotte des bois.
Red grouse. Gelinotte d'Écosse.
White grouse. Lagopède, *m.* and
f.; perdreau blanc, *m.*; perdrix
blanche, *f.*; coq de neige*, *m*.
Poule de neige*, *f*.
Young grouse. Grianneau, *m*.
Gruel. Brouet, *m*.
Gudgeon. Goujon, *m*.
Guinea fowl, guinea hen. Pintade
(*French*). Perlhuhn (*German*).
Gull. Mauve, *f*.
Gum paste. Pastillage, *f*.
Gumbo. Gombo, gombaut, *m*.
Gypsy (style). à la zingara; à la
gitana.
Half. Demi, *e, adj.* (*French*). Halb
(*German*).
Halibut. Flétan, *m.*; grand flétan, *m*.
(*French*). Heilbut (*German*).
Ham. Jambon, *m.* (*French*). Schin-
ken (*German*).
Ham mousse. Mousse de jambon.
Small ham. Jambonneau, *m*.
Hamburg. Hambourg, *m*.
Hamburg (style). Hambourgeois,
e, adj.
Hamper (small). Bannette, *f.*; man-
nette, *f*.
Hanover (style). Hanovrien-ne, *adj*.
Hard. Dur, *e, adj*.
Hare. Lièvre, *m.*; hase, *f.* (*French*).
Hasen (*German, pl.*)
Jugged hare. Civet, *m.*; civet de
levraut au sang (*French*). Ha-
senpfeffer (*German*).
Hares (tame). Kaninchen (*Ger-
man*).
Young hare. Levraut, *m*.
Harem. Harem, *m*.
Harlequin. Arlequin, *m*.
Harvest. Moisson, *m.*; Récolte, *f*.
Hash. Hachis, *m.* (*French*). Hack-
sel (*German*). (Put after word, as
Wildhacksel, game hash).
Hashed. Haché, *e, pa. p.*
Haslets. Fraisure, *f*. Fraisure
d'agncau, lamb's haslets or lights.
Hasty. Hatif-ve, *adj*.
Hasty pudding. Bouillie, *f*.
Haunch (saddle). Cimier, *m*.
(*French*). Ziemer (*German*).
Haunch (bone). Coxal, *m*.
Havana (style), Havanese, Havanais,
e, adj.
Havre (style). Hâvrais, *e, adj*.
Hawthorn. Aubépine, *f*.
Hazel-hen. Gelinotte, *f.*; Poule de
bois.
Hazelnut. Aveline, *f.*; noisette, *f*.
Head. Tête, *f.* (as tête de veau, calf's
head). Kopf (*German*).
Headcheese. Fromage de porc, *m*.
(*French*). Presskopf, Schwarten-
magen, Sulze (*German*).
Headwaiter. Maître d'hôtel, *m.*;
premier garçon; majordomo, *m*.

H

- Haddock. Églefin, aigrefin, *m*.
(*French*). (Aiglefin and aeglefin
not correct.) Schellfisch (*Ger-
man*).
Dried haddock. Merluche, *f*.

- Heady. Capiteux-euse, *adj.*
 Health. Santé, *f.*
 Heap. Tas*, *m.*
 Heart. Cœur, *m.*
 Hearth. Âtre, *m.*
 Heated. Chauffé, *e, pa. p.*
 Heated over. Rechauffé, *e, pa. p.*
 Heath. Bruyère, *f.*
 Heath cock. Coq de bruyère, *m.*;
 Faisan noir, *m. (French)*. Auer-
 hahn (*German*).
 Heifer. Taure, *f.*
 Helvetian. Helvétien-ne, *adj.*
 Hen. Poule, *f.*; geline, *f.*
 Young hen. Poulette, *f.*
 Herb. Herbe, *f. (French)*. Kräuter
 (*German, plural*).
 Fine herbs. Fines herbes, *f.*
 Flavoring herbs. Aromates, *m.*
 Herring. Hareng, *m. (French)*.
 Heringe (*German*).
 Freshly cured herring. Saurin, *m.*
 Frickled herring. Frigard, *m.*
 Pickled herring. Hareng mariné.
 Rolled up pickled herring. Roll-
 mops (*German*).
 Smoked herring. Hareng saurt, *m.*
 (*French*). Bückling (*German*).
 Hickory. Hickory, *m.*
 Hidden. Caché, *e, adj.*
 High (well seasoned). Haut, *e, adj.*
 Hindquarter. Quartier de derrière,
 m.
 Hodge podge, or hotch potch. Hoche-
 pot, *m.*
 Hog-pudding. Cochonaille, *f.*
 Holland (style). Hollandais, *e, adj.*
 Holland punch. Holländischer Punch
 (*German*).
 Home (style). Ménagère (à la), *f.*
 Honey. Miel, *m. (French)*. Honig
 (*German*).
 Sweetened with honey. Emmiellé,
 e, pa. p.
 Honey comb. Gaufre, *m.*
 Honey and vinegar. Sour honey.
 Oxymel, *m.*
 Honey cakes. Lebkuchen (*Ger-
 man*).
 Honey jumbles. Lekerli (*German*).
 Honeycomb. Rayon de miel, *m.*
 Honeyed, honey-like. Mielleux-euse,
 adj.
 Hops. Houblons, *m. (French)*. Hop-
 fen (*German*).
 Horehound. Marrube, *m.*; ballotte, *f.*
 Horn of plenty. Corne d'abondance.
 Horse radish. Raifort, *m. (French)*.
 Meerrettig (*German*).
 Host. Amphitryon, *m. (at a feast)*;
 aubergiste, *m. and f. (at an inn)*;
 hôte, *m. (at a hotel or private
 house)*.
 Hot. Chaud, *e, adj.*
 Hot dishes. Plats chauds.
 Hotel. Hôtel, *m.*
 Hothouse. Serre, *f.*
 Hour. Heure, *f.*
 At all hours. à toute-heure.
 House. Maison, *f.*
 Hounseleek. Barbe de Jupiter, *f.*
 Housewife. Bonne femme, *f.*
 Huckelberry. Airelle, *f. (French)*.
 Heidelbeeren (*German*).
 Huckelberry wine. Heidelbeerwein
 (*German*).
 Hundred. Cent.
 Hungarian (style). Hongrois, *e, adj.*
 Hunter. Chasseur, *m.*; giboyeur, *m.*
 Huntress. Chasseuse, Chasserresse, *f.*
 Husk. Cosse, *f.*
 Hussar style. à la hussard.
 Hygienic. Hygiénique, *adj.*
 Hyssop. Hysope, hyssope, *f.*

I

- Ice, ice cream. Glace, *f.*
 Ice cream. Gefrorenes (*German*).
 Iced. Glacé, *e, pa. p.*
 Icing. Glace, *f.*
 Icing sugar. Sucre à glace, *m.*
 Imperial. Impérial, *e, adj.*
 Improvised. Improvisé, *e, adj.*
 In. (1) à, as à la mode de, in the
 style of. ..

(2) *à*, as *à l'huile*, in oil.

(3) *en*, as *en tasses*, in cups.

In. In (*German*).

Indian, East Indian (style). *Indienne*, *adj.* *À l'Indienne*.

Indian meal. *Maïs jaune*, *m.*

Inn. Auberge, *f.* (small hotel); cabaret, *m.* (when more of a wine house or beer house); caravansérai, caravansérail (an inn for travellers—used principally in the east).

Wayside inn. *Une auberge sur la route*.

Innkeeper. *Aubergiste*, *m. f.*; *buve-tier-ère* (wine house or beer house); *cabaretier-ère*, *m. f.* (wine house or beer house).

Invalid. *Invalidé*, *m.*

Ionian. *Ionien-ne*, *adj.*

Irish. *Irlandais*, *e*, *adj.*

Isabella (style). *à l'Isabelle*.

Italian. *Italien-ne*, *adj.*

Italian paste. *Pâte de Gènes*; *pate d'Italie*, *f.*

J

Jacket (of potato). *Chemise*, *f.*

Jacobin (style). *Des Jacobins*, *m.*

Jam. *Confiture*, *f.*

Japanese (style). *Japonais*, *e*, *adj.*

Java (style), Javanese. *Javanais*, *e*, *adj.*

Jawbone. *Machoire*, *f.*

Jelly. *Gelée*, *f.* (*French*). *Gallert*, *Sulz* (*German*).

Jew's mallow (an Egyptian pot herb). *Corette*, *f.*

John Dory (a sea fish resembling the bleak). *Dorade*; *dourade*, *f.*

Joint (of meat). *Grosse-pièce*, *f.*; *pièce de résistance*.

Jowls. *Abajoues*, *f.*; *Joues* (de cochon).

Jugged. *En terrine*; *Terriné*, *e*, *pa. p.*

Juice. *Jus*, *m.*; *Suc*, *m.* (*French*).

Saft (*German*).

With juice. *Au jus*.

Juicy. *Juteux-se*; succulent, *e*, *adj.*

Juniper berries. *Grains de genièvre* (*French*). *Wachholderbeeren* (*German*).

Jura cheese. *Vacherin*, *vachelin*, *m.*

K

Kale. *Chou vert*, *m.*; *chou frisé*, *m.*

Sea kale. *Chou marin*, *m.*

Kangaroo. *Kangourou*, *kanguroo*, *m.*

Karthusian. *Chartreux-se*, *adj.* (*French*). *Karthäuser* (*German*).

Kernel. *Noyau*, *m.*

Kettle. *Bouilloire*, *f.*; *bouillotte*, *f.*; *chaudron*, *m.*

Double kettle. *Bain-marie*, *m.*

Steam kettle. *Marmite à vapeur*.

Kettle roast. *Braten im topf*; *Schmorbraten* (*German*).

Khedive (of Egypt). *Khédive*, *m.*

Kid. *Biquet*, *m.*; *biquette*, *f.*; *chevrete*, *f.*

Kidney. *Rognon*, *m.* (*French*). *Nieren* (*German*, plural).

King. *Roi*, *m.*

Kingfish. *Umbrine*.

Kingfisher. *Alecyon*, *m.*; *oiseau à collier*, *m.*

Kisses (a kind of sweets). *Baisers*, *m.* (*French*). *Küssen* (*German*).

Kitchen. *Cuisine*, *f.*

Kneaded. *Manié*, *e*, *pa. p.*; *pétri*, *e*; *brîé*, *e*; *travaillé*, *e*.

Knife. *Couteau*, *m.*

Knuckle. *Jarret*, *m.*

Kohlrabi. *Chourave*, *m.*

L

- Ladle. Louche, *m.*
 Lady. Dame, *f.* (*French*). Signora (*Italian*).
 Lady fingers. Biscuits à la cuillère.
 Lake. Lac, *m.*
 Lamb. Agneau, *m.* (*French*). Lamm (*German*).
 Spring lamb. Agneau de lait; agneau de printemps.
 Yearling lamb. Agneau tardif.
 Lamb fry. An English dish of lamb's liver, lights, etc.
 Lamb's fries. Amourettes, *f.*; animalles d'agneau, *f.* (*French*). Lamm drüsen (*German*).
 Lamb's lettuce. Doucette, *f.*; mâche, *f.*
 Lamprey, lamprel. Lamproie, *f.*
 River lamprey, lampern. Lamproie de rivière.
 Sea lamprey. Grande lamproie.
 Laplander (style). Lapon-ne, *adj.*
 Lapwing. Vanneau, *m.*
 Lard. Lard, *m.* Saindoux, *m.* (*French*). Schmalz (*German*).
 Leaf lard. Panne, *f.*
 Larded. Piqué, *e*, *adj.*; lardé, *e* (*French*). Gespickt (*German*).
 Larding pork. Lard à piquer (*French*). Spickspeck (*German*).
 Freed from larding pork. Débardé, *pa. p.*
 Larding needle. Écuille à piquer.
 Lardoon. Lardon.
 Large. Large, prodigieux, *adj.*
 Lark. Alouette, *f.*; mauviète, *f.*
 Latticed. Grillé, *e*, *pa. p.*
 Laurel. Laurier, *m.*
 Leaf. Feuille, *f.*
 Leafless. Défeuille, *e*, *pa. p.*
 Lean. Maigre, *adj.*
 Leaven. Levain, *m.*
 Leek. Poireau, *m.*
 House leek. Artichaut des toits.
 Leg. Cuisse, *f.*; jambe, *f.*; jambonneau, *m.* (as, *Jambonneau de volaille*). Keule (*German*).
 Leg (haunch). Cuissot, *m.*; cuisseau (as, *Cuisseau de veau*, leg of veal).
 Leg of beef. Jarret de boeuf.
 Leg of lamb. Gigot d'agneau.
 Lemon. Citron, *m.* Limon, *m.* (*French*). Citrone, Limone (*German*).
 Candied lemon peel. Citronnat, *m.* (*French*). Citronat (*German*).
 Lemonade. Limonade, *f.*
 Effervescent lemonade. Limonade gazeuse.
 Lent. Carême, *m.*
 Lenten food. Viande de carême.
 Lentil. Lentille, *f.* (*French*). Linsen (*German, plural*).
 Lettuce. Laitue, *f.* (*French*). Kopfsalat (*German*).
 Cos lettuce. Romaine, *f.*
 Licorice. Régliste, *f.*
 Licorice water stick. Coco, *m.*
 Light (colored). Blond, *e*, *adj.* Clairet (of wine).
 Lights. Abats, *m. pl.*; fraisure, *f.* (Also, though slang, *mou*, for lights or lumps of the calf or ox).
 Like (similar). See as. Wie (*German*).
 Lily white. Lis, *m.*
 Lime (fruit). Citron, *m.*; ponceire*, *m.*
 Limoges (style). Limousin, *e*, *adj.*
 Lined. Chemisé, *e*, *pa. p.*; foncé, *e*.
 Linen (table). Linge (de table), *m.*
 Ling (a sort of codfish). Lingue, *f.*
 Liquid. Liquide, *m.*
 Liqueur (liqueur). Liqueur, *f.*
 Lithuanian. Lithuanien-ne, *adj.*
 Liver. Foie, *m.* (*French*). Leber (*German*).
 Loach (fish). Loche, *f.*; Lotte franche; Lotte barbotte, *f.*
 Loaf (of bread), miche de pain; (of veal), pain de veau.
 Lobster. Homard, *m.* (*French*). (Do not omit *e* in front of this word—*le homard*, not *l'homard*). Hummer (*German*).
 Spiny lobster. Langouste, *f.*
 Loin. Aloyau, *m.*; longe, *f.* (*French*).

Loin (and a few rack chops—of pork, etc.). *Échinée, f.*
 London. *Londres, f.*
 London (style). *Londonnien-ne, adj.*
 Lorraine jelly. *Bar-le-Duc, m.*
 Lota (fish). *Lotte, f.*
 Low. *Bas-se, adj.*
 Lozenge. *Losange, m.*; *pastille, f.*
 Lozenge shape. *Rhombe, m.*
 Lukewarm. *Attiédi, e, adj.*; *Tiède, adj.*
 Lunch. *Luncheon. Lunch; déjeuner à la fourchette, m.*
 Buffet lunch. *Ambigu, m.*
 Luxurious. *Luxeux-ese, adj.*; *voluptueux-euse, adj.*
 Lyons (style). *Lyonnais, e, adj.*
 Lyre bird, lyre pheasant. *Oiseau lyre, m.*
 Luxury. *Luxe, m.*

M

Macaroni. *Macaroni, f. (French).*
 Makaroni, *Hohlennudeln (German).*
 Macaroon. *Macaron, m. (French).*
 Makronen *(German).*
 Mace. *Macis, m.* *L'arille du muscadier, f. (French).* *Muskatblütthe (German).*
 Macerated. *Macéré, e, pa. p.*
 Mackerel. *Maquereau, m. (French).*
 Makrele (German).
 Salt mackerel. *Maquereau salé.*
 Madam. *Madame, f.*
 Madeira. *Madère, m.*
 Maecenas. *Mécène, m.*
 Magpie. *Pie, m. and f.*
 Maidenhair fern (used in olden times for flavoring). *Capillaire, m.*
 Maize. *Turquet, m.*; *blé de l'Inde (or des Indes), de Turquie, d'Espagne.*
 Mallard (the common wild drake).
 Malart, m.
 Malt. *Malt, m.*; *Drèche, f.*
 Maltese. *Maltais, e, adj.*
 Mamma. *Maman, f.*
 Man. *Homme, m.*
 Mangle (the fruit of the mangrove).
 Mangle, f.
 Mango. *Mangue, f.*
 Mangold. *Blette, f.*
 Mangold wurzel. *Bette champêtre.*
 Manila (style). *Manile, adj.*
 Manioc. *Cassave, f.*
 Manna. *Aëromel, m.*
 Manner. *Manière, f.*
 Manor. *Manoir, m.*
 Mans (style). *Manceau-elle, adj.*
 Mantuan (style). *Mantouan, e, adj.*
 Maple syrup. *Sirop d'érable.*
 Maple sugar. *Sucre d'érable.*
 Maraschino (cordial). *Marasquin, m.*
 Marbled, variegated. *Marbré, e, pa. p.*
 Marbled texture (of meat). *Entre-lardé, e, adj.*
 March (month). *Mars, m.*
 March pane. *Massepain, m. (French).*
 Marzipan (German).
 Marine. *Océanique, adj.*
 Mariner's style. *À la marinière.*
 Marjoram (sweet). *Marjolaine, f.*
 Wild marjoram. *Origan, m.*
 Market. *Marché, m.*
 Marmalade. *Marmelade, f. (French).*
 Marmalade Eingemachtes (German).
 Marquis, Marchioness. *Marquis-e.*
 Marrow. *Moëlle, f. (French).* *Mark (German).*
 Marrowbone. *Os à moëlle, m.*
 Marrow-like. *Moelleux-euse, adj.*
 With marrow sauce. *À la moëlle.*
 Marseilles (style). *Marsellais, e, adj. (French).* *Marseiller (German).*
 Marsh. *Marais, m.*
 Marshal. *Maréchal, m.*
 Marshmallow. *Fromageon, m.*; *guimauve, f.**
 Master. *Maître, m.*
 Masterpiece. *Chef d'oeuvre, m.*
 Matured (of meat). *Mortifié, e, adj.*
 May (month). *Mai, m.*
 May wine. *Maiwein (German).*
 Mayor. *Maire, m.*

- Mead. Hydromel, *m.*
 Meadow. Pré, *m.*
 Meagre diet. Viande creuse.
 Meal (or dish). Mets, *m.*
 Course meal at a fixed price. Table
 d'hôte, *f.*
 Evening meal. Abendessen (*Ger-*
 man).
 Meal (during a halt). Halte, *f.*
 Midnight meal after a fast day.
 Medianoche, *m.*
 Meat. Viande, *f.* (*French*). Fleisch
 (*German*).
 "Dark meat" (game, etc.). Viande
 noire.
 Dark meat pudding, blood pudding.
 Boudin noir.
 Meat extract. Extrait de viande;
 glace de viande (*French*).
 Fleischextrakt (*German*).
 Meat jelly. Aspic, *m.*
 Meat juice. Jus de viande.
 Meat loaf. Frikadelle (*German*).
 "White meat" (poultry, veal, etc.).
 Viande blanche.
 White meat pudding. Boudin blanc.
 Rolled meat. Roulade, *f.*
 Meat stock. Fond, *m.*
 Medallion (used as a name for small
 dainty dishes). Médaillon, *m.*
 Medieval (style). Du moyen âge.
 Mediterranean (style). Méditerran-
 néen-ne, *adj.*
 Medlar. Nèfle, *f.*
 Medusa. Méduse, *f.*
 Megars. Mégère, *f.*
 Mellow. Mûr, *e. adj.*
 Melon. Melon, *m.* (*French*). Melone
 (*German*).
 Melted. Fondu, *e. adj.*
 Melting. Fondant, *e. adj.*
 Menu. Menu, *m.*
 Merchant. Marchand, *e. m., f.*
 Mercury. Mercure, *m.*
 Meridional. Méridional, *e. adj.*
 Meringued. Meringué, *e. adj.*
 Meslin. Méteil, *m.*
 Mexican. Mexicain, *e. adj.*
 Mid-August. Mi-août, *f.*
 Middling. Médiocre, *adj.*
 Mid-Lent. Mi-carême, *f.*
 Midnight. Minuit, *m.*
 Milan (style). Milanais, *e. adj.*
 Mailänder (*German*).
 Milet (style). Milésien-ne, *adj.*
 Military (style). Militaire, *adj.*
 Milk. Lait, *m.* (*French*). Milch
 (*German*).
 Curdled milk. Caillé, *m.*
 Thickened milk. Bouillie, *f.*
 Millet. Hirse (*German*).
 Millionaire. Richard, *m.*
 Milt. Laitance, *f.* (*French*). Milz
 (*German*).
 Mince pie. Pâté de Noël, *m.*
 Minced. Mincé, *e. pa. p.* (*French*).
 Gehack't (*German*).
 Ministerial (style). Ministériel-le,
 adj.
 Minnow. Véron, *m.*
 Minstrel. Ménestrel, *m.*
 Mint. Menthe, *f.*
 Mirror. Miroir, *m.*
 Miss. Mademoiselle, *f.*
 Mr. Monsieur, *m.*; sieur, *m.*
 Mixed. Mélé, *e. pa. p.*; mélangé, *e.*
 mixte.
 Mixed (two or more kinds of vege-
 tables, fruit, etc.). Panaché, *e.*
 pa. p.
 Mix with the hands. Manié, *e. pa. p.*
 Mixed drinks. Boissons mélangées.
 Mixture. Mélange, *m.*
 Mock. Faux, *m.*, Fausse, *f., adj.*
 Modern. Moderne, *adj.*
 Moistened. Mouillé, *e. pa. p.*
 Molasses. Mélasse, *f.*
 Mold. Moule, *m.* (*French*). Form
 (*German*).
 Molded. Moulé, *e. pa. p.*
 Monarch. Monarque, *m.*
 Money. Argent, *m.*
 Mongolian. Mongol, *e. adj.*
 Monk. Moine, *m.*
 Monk's beard (a kind of chicory).
 Barbe de capucin.
 Month. Mois, *m.*
 Moon. Lune, *f.*
 Moorish. Moresque, *adj.*
 Moose. Élan, *m.*
 Moril (a kind of mushroom). Morille,
 f.

- Morsel. Morceau, *m.*
 Mosaic. Mosaïque, *noun and adj.*
 Moscow (style). Moscovien-ne; Moscovite, *adj.*
 Mother. Mère, *f.*
 Mottled. Bariolé, *e, adj.*
 Mottoes. Cosaques, *m.*; papillotes,* *f.*
 Mound. Mont, *m.* (*French*). Berg (*German*).
 Mountain. Mont, *m.*; Montagne, *f.*
 Mountaineer (style). Montagnard, *e, adj.*
 Mountain cock, mountain grouse. Coq de bouleau; coq de bruyère (*French*). Auerhahn (*German*).
 "Mountain oysters." See *Lamb's Fries*.
 Mounted pieces. Pièces montées.
 Mouth. Bouche, *f.*
 Mouthful. Bouchée, *f.*
 Mugil. Muge, *m.*
 Mugwort. Beifusz (*German*).
 Mulberries. Mûres, *f.* (*French*).
 Maulbeeren (*German*).
 Mulled wine. Chaudeau, *m.* (*French*).
 Glühwein (*German*).
 Mullet. Mulet, *m.*
 Red mullet. Rouget, *m.*; mullet rouget.
 Muscalonge. Masque allongé.
 Muscovado. Moscouade.
 Mushroom. Champignon, *m.* (*French*).
 Champignons, Steinpilze (*German plural*).
 Button mushroom. Mousseron, *m.*
 Common field mushroom. Agaric champêtre; champignon de prairie.
 Musketeer. Mousquetaire, *m.*
 Musk melon. Cantaloup, *m.**; melon maraîcher, *m.*; melon musqué.
 Muslin. Mousseline, *f.*
 Mussels. Moules, *f.* (*French*).
 Muscheln (*German*).
 Must. Moût, *m.* Surmoût, *m.*
 Mustard. Moutarde, *f.* (*French*). Senf (*German*).
 In mustard. Mit Senf (*German*).
 Mutton. Mouton, *m.* (*French*). Hammelfleisch (*German*).
 Leg of mutton. Gigot, *m.*
 Rack, or "best end" of mutton. Carré de mouton.
 Naiad (water fairy). Naiade, *f.*
 Nantes (style). Nantais, *e, adj.*
 Napkin (table). Serviette, *f.*
 Narcotic. Narcotique, *adj.*
 Nasturtium. Capucine, *f.*
 Pickled nasturtium. Câpres capucines.
 National. National, *e, adj.*
 Natural. Naturel-le, *adj.*
 Nature. Nature, *f.*
 Navarre (style). Navarrais, *e, adj.*
 Neapolitan. Napolitain, *e, adj.*
 Neck. Cou; collet, *m.* (see also, *rack*).
 Back neck. Nuque, *f.*
 Nectar. Nectar, *m.*
 Nectarine. Brugnion, *m.*
 Neptune. Neptune, *m.*
 Nest. Nid, *m.*
 Bird's nest soup. See, *nids de salangane* (*French*).
 Netherlands (style). Néerlandais, *e, adj.*
 Nettle. Ortie, *f.*
 Neustrian. Neustrien-ne, *adj.*
 Nevers (style). Nivernais, *e, adj.*
 New. Neuf, *ve, adj.*; nouveau, *elle*.
 New Year's Cake. Eiskuchen, Neujahrskuchen (*German*).
 New Year's Eve punch. Kalter Sylvester Punch (*German*).
 Nice (style). Nicois, *e, adj.*
 Night. Nuit, *f.*
 Nightingale. Rossignol, *m.*
 Nitre. Nitre, *m.*
 Nivernois (style). Nivernois, *e, adj.*
 Nonpareil. Nonpareil, *le, adj.*
 Noodles. Nouilles, *f.* (*French*).
 Nudeln (*German*).
 Noon. Midi, *m.*
 Norman. Normand, *e, adj.*

Normandy (a province of France).
 Normandie, *f*.
 North. Nord, *m*.
 Northern. Du nord, *m*.
 Northeast. Nord-est, *m*.
 Nourishing. Alimenteux, *se, adj.*;
 Nourricier, *ère*.
 Novelty. Nouveauté, *f*.
 Nubian. Nubien, *ne, adj*.
 Number. Numéro, *m*.
 Numidian. Numide, *adj*.
 Nutmeg. Noix de muscade, *f*.
 (*French*). Muskatnuss (*German*).
 Nutritive. Nutritif, *ve, adj*.
 Nuts. Noix, *m*. (*French*). Nüsse
 (*German*).
 Nymph. Nympe, *f*.

O

Oak. Chêne, *m*.
 Oatmeal. Farine d'avoine, *f*.
 (*French*). Hafergrütze (*German*).
 Oatmeal gruel. Haferschleim (*Ger-
 man*).
 Ocean. Mer, *f.*; océan, *m*.
 Oceanic. Océanique, *adj*.
 October (month). Octobre, *m*.
 Of. De (*singular*); des (*plural*).
 Of. von (*German*).
 Officer. Officier, *m*.
 Oil. Huile, *f*.
 Okra. Gombaut, *m.*; Gombo, *m*.
 Old. Vieux, *vieille, adj*.
 Old style. À la vieille.
 Olives. Olives, *f*. (*French*). Oliven
 (*German*).
 Olive-hued. Olivâtre, *adj*.
 Olive Oil. Huile d'olive (*French*).
 Oliven Öl (*German*).
 Olympia. Olympe, *m*.
 Olympian. Olympien, *ne, adj*.
 Omelet. Omelette, *f*. (*French*). Eier-
 kuchen (*German*).
 Puff omelet. Omelette soufflée.
 On. Sur (as, anchois sur canapés).
 One. Un, une (*French*). Ein (*Ger-
 man*).
 Onion. Oignon, *m*. (*French*). Zwie-
 bel (*German*).
 Purée of onions (served with vari-
 ous kinds of meat entrees). Sou-
 bise.
 Opaline. Opalin, *e, adj*.
 Opera. Opéra, *m*.
 Orache. Arroche, *f*. Bonne-dame, *f*.
 Orange. Orange, *f*. (*French*). Apfel-
 sine (*German*).
 Orange cup. Pomeranzen-Bowle
 (*German*).
 Orange flower. Fleur d'oranger.
 Orange flower water. Eau de fleur
 d'oranger.
 Candied orange peel. Orangéat, *m*.
 Seville orange. Bigarade, *f*.
 Orange sherbet. Sorbet à l'orange
 (*French*). Sorbet von Apfel-
 sinen (*German*).
 Orange-colored. Orangé, *e, adj*.
 Orangeade. Orangeade, *f*.
 Ordinary. Ordinaire, *adj*.
 Orient. Orient, *m*.
 Oriental. Oriental, *e, adj*.
 Original. Original, *e, adj*.
 Ornament. Ornement, *m*.
 Ornamented. Historié, *e, adj.*; Orna-
 menté, *e**.
 Ortolan. Ortolan, *m*.
 Osprey (sea eagle). Huard, *m*.
 Ostend (style). Ostendais, *e, adj*.
 Ostrich. Autruche, *f*.
 Outdoor. En pleine terre.
 Oval. Ovale, *adj*.
 Oven. Four, *m*.
 Owl. Hibou, *m*.
 Ox. Boeuf, *m*.
 Ox-palate. Palais de boeuf.
 Ox-tail. Queue de boeuf (*French*).
 Oschenschwanz (*German*).
 Ox-tongue. Langue de boeuf
 (*French*). Ochsenzunge (*Ger-
 man*).
 Oyster. Huitre, *f.*; (*French*). Aus-
 tern (*German, plural*).
 Oysters on half shell. Huitres sur
 coquilles. Huitres à l'écaille.
 Oyster plant. Salsifis, *m.*; Scorson-

ère, *f.* (*French*). Schwarzwurzeln, Skorzonern (*German*).

P

Pagoda. Pagode, *f.*
 Pair (of partridges). Pariade, *f.*
 Palace. Palais, *m.*
 Palate (of mouth). Palais, *m.*
 Pale (of wine). Clairet, *m. adj.*
 Palermo (style). Palermitain, *e, adj.*
 Palm Sunday. Pâques fleuries, *f.*
 Pan. Poêle, *f.* (*French*). Pfanne (*German*).
 Deep pan. Bassine, *f.*
 Pancake. Crêpe*, *f.*; Pannequet (*French*). Pfannkuchen (*German, plural*).
 Panfish. Frétin, *m.*; Poissonaille, *f.*
 Papaw (South American fruit). Papaye, *f.*
 Paper. Papier, *m.*
 With paper frills. Papilloté, *e, adj.*
 Paradise. Paradis, *m.*
 Parboiled. Blanchi, *e, pa. p.* (*French*). Abkochen (*German*).
 Paris (style). Parisien-ne, *adj.* (*French*). Pariser (*German*).
 Parmesan, *adj.* De Parme.
 Parmesan cheese. Parmesan, *m.*
 Parnassus. Parnasse, *m.*
 Parrot fish. Bec-de-perroquet, *m.*
 Parsley. Persil, *m.*
 Mountain parsley. Selin, *m.*
 Water parsley. Ache d'eau, *f.*; berle, *f.* (*French*). Petersilie (*German*).
 Sprinkled with parsley. Persillé, *e, adj.*
 Parsley sauce, parsley seasoning. Persillade, *f.*
 Parsnip. Panais, *m.* (*French*). Pastinake (*German*).

Partridge. Perdrix, *f.*; perdrices, *plur.* (*French*). Rebhuhn, Haselhuhn (*German*).
 Common or gray partridge. Perdrix grise.
 Red partridge. Bartavelle, *f.*
 Red legged partridge. Perdrix rouge.
 Young partridge. Perdreau, *m.*
 Passover. Pâque, *f.*
 Paste. Pâte, *f.* (*French*). Teig (*German*).
 Pastil. Pastille, *f.*
 Pastry. Pâtisserie, *f.*
 Pastry bag. Poche, *f.*
 Pastrycook. Pâtissier, *m.*
 Patagonian. Patagon-ne, *adj.*
 Patate. See *Batate*.
 Patron. Patron-ne, *m. f.*
 Patty. Pâté, *m.* (*French*). Pastetchen (*German, plural*).
 Small patty. Bouchée, *f.*
 Pea. (See *Peas*.)
 Peach. Pêche, *f.* (*French*). Pfirsich (*German*).
 Cling stone peach. Alberge, *f.*
 Early Anne peach. Avant-pêche, *m.*
 Hot house peach. Pêche de serre, *f.*
 Peach bowl (cup). Pfirsich-bowle (*German*).
 Peach sherbet. Sorbet von Pfirsichen (*German*).
 Peacock. Paon, *m.* Paonne, *f.* (*French*). Pfau (*German*).
 Peacock like. Paoné, *e, adj.*
 Peanut. Arachide, *f.*
 Pear. Poire, *f.* (*French*). Birne (*German*).
 Bartlett pear. St. Germain, *m.*; tout-bonne, *f.*
 Bergamot pear. Mouille bouche, *f.*
 Choke pear. Poire d'angoisse, *f.*
 Early pear. Hâtiveau, *m.*
 Musk pear. Muscadelle, *f.*
 Russet pear. Rousselet, *m.*
 Soft pear. Poire molle.
 Winter pear. Poire d'hiver.
 Pearl. Perle, *f.*
 Pearl hen. Oiseau d'Afrique, *m.*; pintade, *f.*
 Pearled. Perlé, *e, pa. p.*

- Peas. Pois, *m.* (*French*). Erbsen (*German*).
 Chick peas. Chiches, *f.* (*French*).
 Garbancos (*Spanish*).
 Early peas. Pois hâtifs.
 Field peas. Pois des champs.
 Gray peas. Pois gris.
 Green peas. Petits pois.
 Split peas. Pois cassés.
 Sweet peas. Pois goulus; mange-tout, *m.*
 Peasant (style). Paysan-ne, *adj.*
 Peccary. Pécarí, *m.*
 Pedestal. Piédestal, *m.*; socle, *m.*
 Peeled. Epluché, *e*, *pa. p.*; mondé, *e* (of almonds, etc.).
 Pegasus. Pégase, *m.*
 Pelican. Pélican, *m.*
 Penny-royal. Pouliot, *m.*
 Pennsylvania (style). Pennsylvanien-ne, *adj.*
 Pentecost. Pentecôte, *f.*
 Pepper. Poivre, *m.* (*French*). Pfeffer (*German*).
 Peppers (in the whole condition).
 Piments, *m.*
 Cayenne pepper, red pepper. Poivre de Cayenne, poivre rouge (*French*).
 Spanischer Pfeffer (*German*).
 Guinea pepper. Carive, *m.*
 Crushed whole white pepper. Mig-nonette, *f.*
 Pepper sauce. Poivrade, *f.*
 Pepper pot. Pot poivré.
 Pepper wort, pepper grass. Cresson alénois, *m.* Chasse-rage, *f.* (*French*). Pfefferkraut (*German*).
 Peppered. Poivré, *e.*
 Perch. Perche, *f.* (*French*). Barsch (*German*).
 Sea perch. Bars, *m.*
 Perfect. Parfait, *e*, *adj.*
 Perfume. Parfum, *m.*
 Perseus. Persée, *m.*
 Persian. Persan, *e*, *adj.*
 Peruvian. Péruvien-ne, *adj.*
 Petrel. Oiseau de St. Pierre, *m.*
 Pewit. Vanneau, *m.*
 Pheasant. Faisan, *m.*; faisane, *f.* (*French*). Fasán (*German*).
 Golden pheasant. Faisan doré.
 Young pheasant. Faisandeau, *m.*
 Phoenix. Phénix, *m.*
 Phosphate (with). Phosphaté, *e*, *adj.*
 Picallili. Picalilli, *m.*
 Pickerel. Brocheton, *m.* (*French*).
 Grashecht (*German*).
 Pickle. Saumure, *f.*; marinade, *f.*; vinaigre épicé, *m.*
 Mixed pickles. Variantes, *f.*
 Pinnmoney pickles. Poucettes, *f. pl.*
 Pickled. Confit, *e* (*French*). Eingemacht (*German*).
 Pickled (sweet). Conservé, *e*, *pa. p.*
 Pickled (sour). Mariné, *e*, *pa. p.*; saumuré, *e*, *adj.*
 Pickled meat. Pökelfleisch (*German*).
 Pie. Meat, pâté, *m.* Sweet, torte, tourte, *f.* (*French*). Pastete (meat and game) (*German*).
 Piece. Pièce, *f.*
 Piedmont (style). Piémontais, *e*, *adj.*
 Pig. Cochon, *m.*
 Little pig. Cochonnet, *m.*
 Suckling pig. Cochon de lait.
 Pigeon. Colombe, *f.*; Coulon, *m.*; pigeon, *m.* (*French*). Tauben (*German, plural*).
 Bantam pigeon. Pigeon pattu.
 Cornfed pigeon. Pigeon engraisé.
 Pouter pigeon. Pigeon grosse gorge.
 Rock pigeon. Pigeon de rocher.
 Wild pigeon. Pigeon ramier.
 Wood pigeon. Pigeon massart; pigeon biset.
 Young pigeon. Pigeonneau, *m.*
 Pignut. Châtaigne de terre.
 Pike. Brochet, *m.* (*French*). Hecht (*German*).
 Wall-eyed pike. Sandre.
 Pineapple. Ananas, *f.**; bromélie, *f.* (*French*). Ananas (*German*).
 Pineapple cup. Ananas-Bowle (*German*).
 Pineapple sherbet. Sorbet à l'Ananas (*French*). Sorbet von Ananas (*German*).
 Pintado. Pintade, *f.*
 Pintail. Pilet, *m.*
 Piquant. Piquant, *e*, *adj.*
 Pisa (style). Pisan, *e*, *adj.*
 Pistachio nut. Pistache, *f.*
 Plaiçe. Plie, *f.**; Plie franche.

Plain. Naturel-le, *adj.*; uni, *e*; Bourgeois, *e* (*French*). Einfach (*German*). In naturalibus (*Latin*).

Plain cooking. La cuisine bourgeoise.

In plain or simple style. Au naturel; à la bourgeoise.

Planked. Planché, *e*, *pa. p.*

Plate. Assiette, *f.* (*French*). Teller (*German*).

Plates (service). Vaisselle, *f.*

Plateful. Assiettée, *f.*

Plebeian. Plébéien-ne, *adj.*

Plover. Pluvier*, *m.*; vanneau, *m.*

Golden plover. Pluvier doré.

Yellow leg plover. Pluvier à pattes jaunes.

Plucked. Deplumé, *e*, *pa. p.*; plumé, *e*

Plum. Prune, *f.*

Damson plum. Damas, *m.*

Dried plum. Pruneau, *m.*

Orleans plum. Prune de Monsieur, *m.*

Plume. Aigrette, *f.*; panache, *m.*

Plumed. Emplumé, *e*, *pa. p.*

Plump. Dodu, *e*, *adj.*; gras-se.

Pochard. Oiseau niais, *m.*

Pocket. Poche, *f.*

Pod. Robe, *f.*

Point (tips of vegetables, as asparagus, etc.) Pointe, *f.* (*Pointes d'asperges*).

Polish (style). Polonais, *e*, *adj.*

Pomegranate. Balauste, *f.*; grenade, *f.*

Poppy. Pavot, *m.* Coquelicot, *m.* (*See French*). Mohn (*German*).

Porgy. Sargus, *m.*

Pork. Porc, *m.* (*French*). Schweinefleisch (*German*).

Fresh pork. Porc frais.

Jellied pork. Cölze von Schweinefleisch (*German*).

Lean salt pork. Petit salé.

Salt pork. Porc salé; lard salé.

Pork chops. Côtelettes de porc.

Pork rind. Couenne de lard (*French*). Speckschwarte (*German*).

Strip of salt pork used for larding. Lardon, *m.*

Porridge. Brouet, *m.*; gruau*, *m.*

Porringer. Écuëlle, *f.*

Port. Port, *m.*

Port wine. Vin d'Oporto, *m.*

Portion. Pièce, *f.*; portion*, *f.*

Large portion. Abat-faim, *m.*

Portuguese. Portugais, *e*, *adj.*

Pot. Pot, *m.*

China or earthen pot. Terrine, *f.*

Porridge pot. Marmite, *f.*

Roast pot. Estouffade, *f.*

Soup pot. Potager, *m.*

Stock pot. Marmite, *f.*

Potato. Pomme de terre, *f.* (*French*).

For menu purposes, usually written *pomme* or *pommes*, *pl.* (omitting *de terre*). Kartoffeln (*German, plural*).

Peach blow potato, red kidney potato. Vitelotte, *f.*

Potted. Terriné, *e*, *pa. p.*; en terrine.

Poultry. Volaille, *f.*

Poultry (as menu course). Rôti.

Pounded. Pilé, *e*, *pa. p.* (*French*).

Gestampft (*German*).

Poutargue (pickled spawn of fish).

Poutarge, *f.*

Powder. Poudre, *f.*

Powdered. Poudré, *e*, *pa. p.*; saupoudré, *e*, *adj.*

Powdered with flour. Fariné, *e*, *adj.*

Prairie chicken. Tétràs, *m.* (*French*). Feldhuhn (*German*).

Prairie dog. Sperophile, *m.*; marmotte-léopard, *f.*

Prawn. Crevette, *f.*

Preserve. Conserve, *m.*

Preserved. Confit, *e*, *adj.* (*French*). Eingemacht (*German*).

President. Président, *m.*

Pressed. Pressé, *e*, *pa. p.*

Pretty. Joli, *e*, *adj.*

Price. Prix, *m.*

Prince. Prince, *m.* Monseigneur, *m.* (*French*). Prinz (*German*).

Princely (style). Princier-ère, *adj.*

Princess. Princesse, *f.*

Professor. Professeur, *m.*

Provence (style). Provençal, *e*, *adj.*

Prunes. Pruneaux, *m. pl.* Prunes sèches, *f. pl.* (*French*). Zwetschen (*German*).

Prussia. Prusse, *f.*

Prussian (style). Prussien-ne, *adj.*

P'tarmigan. Lagopède, *m.*; Oiseau de neige, *m.*; Perdrix de neige, *f.*; Poule de neige, *f.*

Ptisan (decoction of barley). Ptisane, *f.*

Publican. Buvetier, *m.*

Pudding. Pouding, *m.*

Puffs (cream). Choux à la crème (*French*). Windbeutel (*German*).

Puff paste. Feuilletage, *m.* Pâte feuilletée (*French*). Blätterteig (*German*).

Of puff paste. Feuilleté, *e, adj.*

Puff paste trimmings. Rognures de feuilletage.

Puffed. Soufflé, *e, pa. p.*

Pulled. Tiré, *e, pa. p.*

Pullet. Poulet, *m.*

Fattened pullet. Poularde, *f.* (See *French*.)

Pulp. Pulpe, *f.*

Pumpkin. Citrouille, *f.*; potiron, *m.* (*French*). Kürbis (*German*).

Punch. Ponche, *m.*; punch, *m.*

Pure. Pur, *e, adj.*

Puree. Purée (*French*). Gemüsebrei (*German*).

Purified. Clarifié, *e, pa. p.*; Épuré, *e*; filtré, *e*; purifié, *e*; raffiné, *e*.

Purslane (purslain). Pourpier, *m.* (*French*). Portulak (*German*).

Pyramid. Buisson, *m.*; monceau, *m.*; pyramide, *f.*

Pyrenees (style). Pyrenéen-ne, *adj.*

Young quail. Cailleteau, *m.*

Quart. Quarté, *f.*

Quarter. Quartier, *m.* As, quartier d'agneau, quarter of lamb.

Quartered. Écartelé, *pa. p.*

Queen. Reine, *f.*

Quick. Vite, *adj.* (*French*). Schnell (*German*).

Quince. Coing, *m.* (*French*). Quitte (*German*).

R

Rabbit. Lapin, *m.* (*French*). Kaninchen (*German*).

Young rabbit. Lapereau, *m.*

Rabbit stew. Gibelotte, *f.*

Rack (of meat). Carré, *m.*

Radish. Radis, *m.* (*French*). Rettig (*German*).

Radish plate. Ravier, *m.*

Ragout. Pfeffer (*German*)—put after word as *Hasenpfeffer*, ragout of hare.

Railbird. Râle, *m.*

Rainbow-hued. Irisé, *e, adj.*

Raisin. Raisin sec, *m.* (*French*). Rosinen (*German, plural*).

Ramekin. Ramequin, *m.*

Range. Fourneau, *m.*

Rare. Saignant, *e, adj.*

Rarebit. See *Welsh Rarebit*.

Rasher (of bacon). Tranche de lard, *f.*

Raspberry. Framboise, *f.* (*French*). Himbeeren (*German, plural*).

With raspberry flavor. Aux framboises; framboisé, *pa. p.*

Raspberry vinegar. Vinaigre de framboise (*French*). Himbeeressig (*German*).

Rasped. Rapé, *e, pa. p.*

Raspings of bread. Chapelure, *f.*; panure, *f.*

Rat. Rat, *m.*; rate, *f.*

Q

Quail. Caille, *f.* (*French*). Wachtel (*German*).

Virginian quail. Colin, *m.*

- Raw. Brut, *e, adj.*; cru, *e, adj.*
(French). Roth *(German)*. Brut
 though is never used of meats or
 cooking.
- Recooked. Réchauffé, *e, adj.*
- Red. Rouge, *adj.* *(French)*. Rot
(German).
- Redressed. Réchauffé, *e*.
- Reduced. Réduit, *e, pa. p.*
- Reed bird. Bruant, *m.*; ortolan, *m.*;
 mésange-moustache, *m.*
- Reed bunting. Oiseau des joncs, *m.*
- Refreshing. Rafrâichissant, *adj.*
- Refreshment room. Buffet, *m.*;
 buvette, *f.*
- Refrigerated. Réfrigéré, *e, pa. p.*
- Regarnished. Regarni, *e, pa. p.*
- Regency. Régence, *f.*
- Regent (style). Régent, *e, adj.*
- Reims (style). Rémois, *e, m., f. adj.*
- Reindeer. Caribou, *m.*; renne*, *m.*
- Relish. Gout, *m.*
- Relishes. Hors d'oeuvre, *pl.*
- Remove. Relevé, *m.* See explanation
 in French section.
- Renaissance. Renaissance, *f.*
- Rennet. Caillette, *f.*; Azy, *m.* (See
 French.)
- Repast. Repas, *m.*
- Republic. République, *f.*
- Restaurant. Restaurant, *m.*
- Restaurant keeper. Restaurateur, *m.*
- Revel. Fête, *f.*
- Rhine wine. Vin du Rhin.
- Rhone wine. Vin du Rhône.
- Rhubarb. Rhubarbe, *f.* *(French)*.
 Rhabarber *(German)*.
- Rib. Côte, *f.*
- Rib steak. Côte de boeuf.
- Ribbon. Ruban, *m.* *(French)*. Band
(German).
- In ribbons. En rubans.
- Ribbon-like. Rubané, *e, pa. p.*
- Rice. Riz, *m.* *(French)*. Reis *(Ger-
 man)*.
- Rice flour. Farine de riz *(French)*.
 Reismehl *(German)*.
- Rice bird. Oiseau de rizièrre, *m.*
- Rich. Riche, *adj.*
- Riches. Richesse, *f.*
- Rinsed. Rincé, *e, pa. p.*
- Ripe. Mûr, *e, adj.*
- Ripened. Aouîté, *e, adj.* Muri, *e**.
- Risotto. Risot, *m**.; risotto, *m.*
- River. Rivière, *f.*
- Roach (a sweet water fish). Gar-
 don, *m.*
- Roast (course on menu). Rôti, *m.*;
 rôti, *m.* See explanation in French
 section.
- Small roast birds. Menu rôti, *m.*
- Roast, roasted, *adj.* Rôti, *e, pa. p.*
(French). Braten *(German)*—
 put after, as gausebraten, roast
 goose.
- Roasting pan. Rotissoire, *f.*; plaque
 à rôti.
- Robin. Rougegorgé, *m.*
- Rocambole. Ail d'Espagne.
- Rock. Rocher, *m.*
- Rocket (salad herb). Roquette, *f.*
- Rod. Baguette, *f.*
- Roe. Frai, *m.* *(French)*. Rogen
(German, plural).
- Soft roe. Laitance, *f.*
- Roebuck. Chevreuil.
- Young roe. Chevrillard, *m.*
- Roll (meat). Roulade, *f.* *(French)*.
 Gerolltes Fleisch *(German)*.
- Pork rolls. Röllchen von Schweine-
 Fleisch *(German)*.
- Rolls (bread). Petits pains, *m.*
(French). Semmel *(German)*.
- Rolled. Roulé, *e, pa. p.* *(French)*.
 Gerollt *(German)*.
- Roman. Romain, *e, adj.*
- Roots. Racines, *f.*
- Rose. Rose, *f.* *(French)*. Rosen
(German, plural).
- Ornamented with roses. Rosacé, *e*,
adj.
- Rose-hued. Rosé, *e, adj.*
- Rosemary. Romarin, *m.*
- Rouen (style). Rouennais, *e, adj.*
- Roumanian. Roumain, *e, adj.*
- Round (of beef, etc.), round slice.
 Rouelle, *f.*
- Top round (of beef). Noix, *f.*
- Royal. Royal, *e, adj.*
- Rum. Rhum, *m.* *(French)*. Zucker-
 branntwein *(German)*.

Rump. Culotte, *f*.
 Chicken rump. Sot-l'y-laisse (colloquial), *m*.
 Runic. Runique, *adj*.
 Rural. Champêtre, *adj*.
 Russian. Russe, *adj*. (*French*).
 Russische (*German*).
 Rustic. Rustique, agreste, *adj*.
 Rye. Seigle*, *m*. Blé seigle, *m*.
 (*French*). Roggen (*German*).
 Rye bread. Pain de seigle, *m*.
 (*French*). Roggenbrot (*German*).

S

Saddle. Dos, *m*.; selle*, *f*. (*French*).
 Rücken (*German*).
 Saffron. Safran, *m*. (*French*).
 Sage. Sauge, *f*.
 Sprig of sage. Brin de sauge.
 Sago. Sagou, *m*. (*French*). Sago
 (*German*).
 Sailor. Matelot, *m*.
 Sailor (style). À la matelote.
 St. John's Bread (Carob bean).
 Caroube or Carouge, *f*.
 St. Malo (style). St. Malouin, *e*, *adj*.
 St. Omer (style). Audomarois, *e*,
adj.
 Salad. Salade, *f*. (*French*). Salat
 (*German*).
 Green salad. Grüner salat (*German*).
 Salamander. Salamandre, *f*.
 Salmagundi. Salmigondis, *m*.
 Salmis. Salmis, *m*.
 Salmon. Saumon, *m*. (*French*). Lachs
 (*German*).
 Salmonlet, very small young salmon.
 Saumoncau, *m*.
 Salsify. Salsifis, *m*. (*French*).
 Schwarzwurzeln, Skorzonern (*German*).
 Wild salsify. Barbe de bouc, *f*.
 Skorzonern (*German*).
 Salt. Sel, *m*.
 Coarse salt. Gros-sel, *m*.
 Salted. Salé, *e*, (*French*). Gesalzen;
 in Salz (*German*).
 Saltpetre. Nitre, *m*. (*French*). Sal-
 peter (*German*).
 Sand. Sable, *m*.
 Sandpiper. Bécasseau, *m*.
 Sand-smelt. Athérine.
 Sandwiches. Sandwichs, *f*. (*French*).
 Belegte Brödehen; Butterbrot (*German*).
 Sangnat (a kind of fish). Syngnatre,
m.
 Sapid. Sapide, *adj*.
 Sardine. Sardine, *f*. (*French*). Sar-
 der (*German*).
 Sarsaparilla. Salsepareille, *f*.
 Sassafra. Sassafra, *m*.
 Satin-like. Satiné, *e*, *pa. p*.
 Sauce. Sauce, *f*. (*French*). Sauce;
 Tunke (*German*).
 Covered with sauce. Saucé, *e*, *pa. p*.
 Sauce-boat. Saucière, *f*.
 Saucepan. Casserole, *f*.
 Small earthenware saucepan. Co-
 cotte, *f*.
 Saucepanful. Casserolée, *f*.
 Sauerkraut. Choucroute, *f*.
 Sausage, Saucisse, *f*. (*French*). Wurst
 (*German*).
 Saute pan. Sautoire, *m*.
 Savela or saveloy (sausage). Cer-
 vélas, *m*.
 Savory. Sapide, *adj*. (*French*).
 Savoy (style). Savoisien-ne, *adj*.;
 savoyard, *e*, *adj*.
 Saxon (style). Saxon-ne, *adj*.
 Sealded. Blanchi, *e*, *pa. p*. (*French*).
 Abgebrüht (*German*).
 Scallop. Pétoncle, *f*.
 Scarlet. Écarlate, *f*.
 Scented. Parfumé, *e*, *pa. p*.
 Scotch. Écossais, *e*, *adj*.
 "Scotch Woodcock." Bécasse écossaise
 (*French*). Schottische Würzbissen
 (*German*).
 Scrag end (of a neck of mutton or
 veal). Collet, *m*.
 Scrambled. Brouillé, *e*, *adj*.
 Scraped. Rapé, *e*, *pa. p*.

- Scraps. *Boûts, m. pl.*
 Sea. *Mer, f.*
 Sea-gull. *Coulon de mer.*
 Sea-kale. *Chou marin, m.*
 Sea-slug. *Bêche, f.*
 Season. *Saison, f.*
 Seasoned. *Assaisonné, e, pa. p.*
 Highly seasoned. *Relevé, e, pa. p.;*
 haut goût, m.
 Seasoning. *Assaisonnement, m.;*
 condiment, m.
 Seasoning. *Assaisonnant, e, adj.*
 Seeds. *Graines, f. (French).* *Kerne,*
 Samen (German).
 Seed cake. *Gateau anisé.*
 Freed from seeds. *Épépiné, e, pa. p.*
 Select. *Élite, f.*
 Seltzer. *Eau de seltz.*
 Semolina. *Semoule, f.*
 Senator. *Sénateur, m.*
 September (month). *Septembre, m.*
 Served (a drink or meal). *Servi, e,*
 pa. p.
 Service. *Service, m.*
 Service (of plate). *Buffet, m.*
 Set pieces. *Pièces montées, adj.*
 Shad. *Alose, f.*
 Shaddock. *Pamplemousse, f.*
 Shade. *Nuance, f.*
 Shallot. *Échalotte, f.*
 Shape. *Forme, f.*
 Shaped. *Façonné, e, pa. p.; formé, e,*
 Shark. *Requin, m.*
 Sharp. *Aigre, adj.*
 Sharp-sweet. *Aigre-doux, adj.*
 (French). *Agro-dolce (Italian).*
 Süssauer (German).
 Shattered. *Brisé, e, pa. p.*
 Shaved. *Rapé, e (French).* *Ge-*
 schabt (German).
 Shavings. *Copeaux, m.* *Hobelspäne*
 (German).
 Sheat fish. *Lotte de Hongroie.*
 Sheep. *Mouton, m.; bêtes à laine, f.*
 (French). *Schaf (German).*
 Female sheep. *Brébis.*
 Shell. *Coque, f.; coquillage (used in*
 plural); coquille, f.; cosse, f.;*
 écaille (of oysters and clams).
 Shellfish. *Crustace, m. (French).*
 Schaltiere (German).
 Sherbet. *Sorbet, m.*
 Shin. *Jarret, m.*
 Short. *Court, e, adj.*
 Short paste. *Pâte brisée, f.*
 Short-loin. *Aloyau, m.*
 Shoulder. *Épaule, f. (Épaule de mou-*
 ton, etc.).
 Shredded. *Ciselé, e, pa. p.; en chif-*
 fonade; effilé, e (as, amandes
 effilées).
 Shrimp. *Crevette, f. (French).* *Gar-*
 neelen, Granaten (German, plural).
 Shrove-tide. *Carême prenant, m.*
 Siamese. *Siamois, e, adj.*
 Siberian. *Sibérien-ne, adj.*
 Sicilian. *Sicilien-ne, adj.*
 Side (of beef, etc). *Côté, m.*
 Sideboard. *Buffet, m.*
 Side-dishes. *Ajoutées.*
 Sieve. *Tamis (Tammy), m.*
 Rubbed through a sieve. *Tamisé, e,*
 pa. p.
 Sifted. *Sassé, e, pa. p.*
 Silesian. *Silésien-ne, adj. (French).*
 Schlesischer (German).
 Silver. *Argent, m.*
 Silver pantry, silver table service.
 Argenterie, f.
 Silver platter. *Plat en argent, m.*
 Silvered. *Argenté, e, pa. p.*
 Simmered. *Mijoté, e, pa. p. (French).*
 Gelindegekocht (German).
 Simple. *Naturel-le, adj.*
 Simple style. *Au naturel.*
 Sinews (freed from). *Dénervé, e,*
 pa. p.
 Singed. *Flambé, e, pa. p. (French).*
 Gesengt (German).
 Siphon. *Siphon, m.*
 Sippet. *Apprête, f.* *Croûtes, f. pl.*
 (for soup).
 Sir. *Monsieur, m.; sieur, m.*
 Siren. *Sirène, f.*
 Sirloin. *Contrefilet, m.*; faux filet*
 (when served as a joint without the
 tenderloin). See also surlonge
 (French).
 Sister. *Soeur, f.*
 Skate (fish). *Raie, f.*
 Skewer. *Baguette, f.; attelet, m.;*
 brochette, f.
 Skewered. *Brocheté, e, pa. p.*

- Skewerful. Attereau, *m.*; brochée, *f.*
 Skillet. Casserole, *f.*; chaudron, *m.*
 Small skillet. Poêlon, *m.*
 Skilletful. Poêlonnée, *f.*
 Skimmed. Écrémé, *e*, *pa. p.*; ecumé (*French*). Abgeschäumt (*German*).
 Skin. Peau, *f.*
 Skin (as of potatoes, etc., when served in skins). Robe, *f.*
 Skinned. Dépouillé, *e*, *pa. p.*; émondé, *e* (as, *amandes émondées*).
 Skirret. Ache de montagne, *f.*; berle, *f.*; chervis*, *m.*
 Slice (a). Darne, *f.*; Tronçon, *m.*
 Tranche, *f.* (*French*). Schnitt (*German*).
 Outside slice. Entame, *f.*
 Thin slice. Escalope, *f.* (*French*).
 Schnitzel (*German*).
 Small slice. Schnittchen (*German*).
 In slices, sliced. Émincé, *e*, *pa. p.*; tronconné, *e*, *pa. p.*; en tranches (*French*). In scheiben (*German*).
 Slit open. Fendu, *e*, *pa. p.*; éraflé, *e*, *pa. p.*
 Sloe. Prunelle, *f.*
 Sloe gin. Eau de vie de prunelle.
 Small. Petit, *e*, *adj.*; mignon-ne, *adj.*; mignard, *e* (*French*). Klein, *e* (*German*).
 Smallage. Ache, *f.*; céleri sauvage, *m.*; céleri des marais, *m.*
 Smelt. Éperlan, *m.* (*French*). Stinte (*German, plural*).
 Smoked (hams and bacon). Fumé, *e*, *pa. p.*; (other meat) boucané, *e*, *pa. p.* (*French*). Geräuchert (*German*).
 Smoke-dried. Sauré, *e*, *pa. p.*
 Smoked meat. Rauchfleisch (*German*).
 Smooth. Lisse, *adj.*
 Smothered. Étouffé, *e*, *pa. p.*; Étuvé, *e*.
 Snail. Escargot, *m.*; limaçon, *m.* (*French*). Schnecken (*German, plural*).
 Snipe. Bécassine, *f.* (*French*). Schnepfe (*German*).
 Young snipe. Bécau, *m.*
 Snout. Groin, *m.*
 Snow. Neige, *f.*
 Snowballs. Boules de neige, *f. pl.* (*French*). Schneebälle (*German*).
 Snow-bird. Alouette, *f.*; niverolle, *f.*; pinson de neige, *m.*
 Snow bunting. Oiseau de neige, *m.*
 Soaked. Trempé, *e*, *pa. p.*
 Soda. Soude, *f.*
 Soft. Mou, mol (*m.*); molle (*f.*). *adj.*; mollet, mollette; moelleux-euse.
 Sole (fish). Sole, *f.* (*French*). Seezunge (*German*).
 Sora. Râle, *m.*
 Sorrel. Oseille, *f.* (*French*). Sauerampfer (*German*).
 Souffle pan. Casserole à soufflé, *f.*
 Soup. Soupe, *f.*; potage, *m.* (*French*). Suppe (*German*).
 Clear soup. Consommé, *m.* (*French*). Kraft-brühe (*German*).
 Cold soups. Kaltschalen (*German*).
 Thick soup. Purée, *f.*; crème, *f.*
 Soup tureen. Soupière, *f.*
 Sour. Acide, *adj.*; aigrette; sur, *e*; besaigre (*French*). Sauer (*German*).
 Slightly sour. Acidule, *adj.*. Aigrelet-te (*French*). Säuerlich (*German*).
 Sourkrout. Choucroute (*French*). Sauerkraut (*German*).
 South. Sud, *m.* (*French*). Süd (*German*).
 Souvenir. Souvenir, *m.*
 Sovereign. Suzerain, *e*, *m. f.*
 Sow. Coche, *f.*; truie, *f.*
 Wild sow. Laie, laye, *f.*
 Spanish. Espagnol, *e*, *adj.* (*French*). Spanisch (*German*).
 Spare ribs. Côtes de porc (*French*). Solperrrippchen (*German*).
 Sparkling. Mousseux-se, *adj.* (*French*). Spumante (*Italian*).
 Sparrow. Moineau, *m.*
 Spawn. Frai, *m.*
 Speckled. Bariolé, *e*, *pa. p.*
 Spice. Épice, *f.*; condiment, *m.* (*French*). Gewürz (*German*).

Spice extract. Gewürzextrakt (*German*).

Four spices. Quatre-épices.

Spicy. Piquant, *e*, *adj.*; ragoûtant, *e*.
Spinach. Épinards (always in plural in French). Spinat (*German*).

Mountain spinach. Bonne-dame, *f.*:
oraches des jardin, *f*.

New Zealand spinach. Tétragone, *f*.

Wild spinach. Anserine, *f.*; bon-
henri, *m*.

Spirit. Liqueur, *m*.

Spirits of wine. Eau de vie.

Spirituos. Spiritueux-se, *adj*.

Spit. Broc; *m.*; broche, *f*. (*De broc*
en bouche, hot from the spit.)

Roasted on the spit. à la broche.

Spitful. Brochée, *f*.

Splendid. Splendide, *adj*.

Split. Cassé, *e*, *pa. p.*; fendu, *e*.

Sponge (for making bread). Pâte
molle (*French*). Schwamm (*Ger-*
man).

Sponge cake. Biscuit, *m*.

Sponger. Pique-assiette, *m*.

Spongy. Spongieux-se, *adj*.

Spoon. Cuillère, *f*.

Spoonful. Cuillerée, *f*.

Sportsman. Giboyeur, *m*.

Sprat. Sprat, *m*.

Sprig. Brin, *m*.

Spring. Printemps, *m*.

Spring. spring-like. Printanier-ère,
adj.

Spun (sugar). Filé, *e*, *pa. p*.

Squab. Pigeon vierge, *m*.

Squash. Courge, *f.*; pâtisson, *m*.
(*French*). Melonenkürbis (*Ger-*
man).

Winter squash. Courge d'hiver.

Squirrel. Écureuil, *m*.

Staff. Bâton, *m*.

Stale. Rassis, *adj*.

Stalk. Tige, *f.*; trognon, *m*.

Starch. Amidon, *m.*; fécule, *f*.

Resembling starch. Amylacé, *e*, *adj*.

Starchy. Féculeux-euse, *adj*.

Starling. Étourneau, *m*.

Stars. Étoiles, *f. pl.* (*French*). Sterne
(*German*).

Steak, beefsteak. Bifteck, *m*.

French steak. Bifteck, française (*a*

broiled tenderloin steak with
maître d'hôtel butter, garnished
with French fried or soufflée pota-
toes).

Porterhouse steak. Bifteck d'aloïau,
m.

Rib steak. Entrecôte, *f*.

Round steak. Bifteck de noix de
boeuf, *m*.

Rump steak. Bifteck de pointe
culotte,

Sirloin steak. Entrecôte, *f.*; bifteck
de contrefilet.

Large tenderloin, garnished steak.
Chateaubriand, *m*.

Steamed. Étuvé, *e*, *pa. p.* (*French*).
Gedämpft (*German*).

Steeped. Macéré, *e*, *pa. p*.

Steer. Bouveau, Bouvillon, *m*.

Stew. *Of meat*. Ragoût, *m.*; étuvée,
f. Of fruits or small birds: com-
pote.

Stewed (*of meat*). En ragoût (as,
boeuf en ragoût, stewed beef;
étuvée, *e*, *pa. p.*; à l'étuvée (as
boeuf à l'étuvée).

Stewed (*of fruits or small birds*).
Compote de; en compote (as, *com-*
pote de poires, pigeons en com-
pote).

Stewed with spices. Daubé, *e*, *pa. p*.

Stewed. (*German*) Gedünstet, Ge-
schmort.

Steward. Commissaire, économe*,
maître d'hôtel*, majordomo, *m*.

Stewpan. Marmite, *f.*; casserole, *f*.

Stick. Bâton, *m*.

Stimulant, stimulating. Stimulant, *e*,
adj.

Stock (in culinary sense). Fond (as,
Fond à potage, soup stock).

Second stock. Remouillage, *m*.

Stone (of fruit). Noyau, *m*.

Stoned. Enuclé, *e*, *adj*.

Strained. Passé, *e*, *pa. p*.

Strained repeatedly. Repassé, *e*,
pa. p.

Strainer. Passoire, *m.*; couloire, *f*.
Étamine, *f.* (*French*). Sieb, Seiher
(*German*).

Chinese strainer. Chinois, *m*.

Wine strainer. Passe-vin, *m*.

- Straw. Paille, *f.* (*French*). Stroh (*German*).
- Strawberry. Fraise, *f.* (*French*). Erdbeeren (*German, plural*).
Chili strawberry. Frutille, *f.*
Strawberry punch. Erdbeerpunch (*German*).
- Strawberry short cake. Gâteau aux fraises.
- Straw-colored. Paillé, *e, adj.*
- Streaked. Banderolé, *e, adj.*; panaché, *e.*
- String. Ficelle, *f.*
- String, *adj.* Filé, *e, pa. p.* (*French*). Schneide (*German*).
- Stringbeans. Haricots verts, *pl.* (*French*).
- Strip. Bande, *f.*; allumette, *f.*
- Striped. Banderolé, *e, pa. p.*; rayé, *e.*
- Stripped. Dépouillé, *e, pa. p.*; arraché, *e, adj.*
- Studded. Clonté, *e, adj.*
- Stuffed. Farci, *e, adj.*; fourré, *e* (*French*). Gefüllter, Gefüllt, Gefüllte, Gefülltes (*German*).
- Stuffing. Farce, *f.*
- Sturgeon. Esturgeon, *m.* (*French*). Stör (*German*).
- Style. Fagon, *m.*; mode, *f.* (*French*).
Art (*German*).
- In the style of; In—style. à la mode de—; à la mode—. As, à la mode de Richelieu; à la mode française. For menu purposes the phrase is though nearly always shortened to à la—as, à la Richelieu, à la française, and is sometimes omitted altogether though its presence is still understood. (See à la in *French-English* section and “when à la is omitted” on page 6.)
- Suabian. Schwabische (*German*).
- Submerged. Submergé, *e, pa. p.*
- Substantial. Bourgeois, *e, adj.*
- Suburban. Suburbain, *e, adj.*
- Success. Succés, *m.*
- Succory. Chicorée sauvage, *f.*
- Succulent. Succulent, *e, adj.*
- Sucking pig. Cochon de lait (*French*). Spanferkel (*German*).
- Suet. Of beef, graisse de rognon de bœuf. Of mutton, suif, *m.* Of pork (leaf lard), panne, *f.* (*French*). Nierenfett (*German*).
- Sugar. Sucre, *m.* (*French*). Zucker (*German*).
- Apple sugar. Sucre de pomme.
- Barley sugar. Sucre d'orge.
- Beet sugar. Sucre de betterave.
- Best quality refined sugar. Sucre raffiné, *f.*
- Burnt sugar. Caramel, *m.*
- Sugar candy. Sucre candi, *m.*
- Cane sugar. Sucre de canne.
- Fruit sugar. Sucre de fruit.
- Loaf sugar, lump sugar. Sucre en pain.
- Grape sugar. Sucre de raisin.
- Maple sugar. Sucre d'érable.
- Milk sugar, lactine. Sucre de lait.
- Moist sugar (sugar which has not been refined). Cassonade, *f.*
- Sugar moistened with rum, brandy or any other liquor and then burned. Brûlot, *m.*
- Pulled sugar. Sucre tiré.
- Raw sugar, coarse sugar, brown sugar, etc. Sucre brut.
- Sugar spun. Sucre filé.
- Sugar plum. Bonbon, *m.*
- Sugar vinegar. Zucker-Essig (*German*).
- Sultan, Sultana. Sultan, *m.*; Sultane, *f.*
- Sultanas (small seedless raisins). Sultanes, *f.*
- Summer. Été, *m.*
- Summer-like. Estival, *e, adj.*
- Superb. Superbe, *adj.*
- Superfine. Superfin, *e, adj.*
- Superior. Supérieur, *e, adj.*
- Superintendent. Surintendant, *e, m. f.*
- Supper. Souper, *m.* (*French*). Abendessen (*German*).
- The Lord's Supper. Eucharistie, *f.*
- Surprise. Surprise, *f.*
- Sutler. Vivandier-ière, *m., f.*
- Swallow. Hirondelle*, *f.*; aronde, *f.*
- Swan. Cygne, *m.*
- Swedish. Suédois, *e, adj.*
- Sweet. Doux-cc, *adj.* (*French*). Süsse (*German*).

Sweetbread. Ris, *m.* (*French*).
 Kalbsbröse, Midder, Milcher (*German*).
 Veal sweetbread, etc. Ris de veau, etc.
 Sweet potato. Patate, *f.* Also, but incorrectly, *Batate*.
 Sweet-sour. See *Sharp-sour*.
 Sweetened. Adouci, *e*, *pa. p.*; sucré, *e*.
 Sweetmeats. Confitures, *f.*; dessert, *m*.
 Sweetness. Douceur, *f.*
 Sweets. Sucrerie, *f.*; bonbons, *m*.
 Swelled. Soufflé, *e*, *pa. p.*
 Swiss. Suisse, *adj.* Helvétien-ne (*French*). Schweizer (*German*).
 Sylph. Sylphe, *m*.
 Syrian. Syrien-ne, *adj.*
 Syrup. Sirop, *m*.

T

Table. Table, *f.*
 Common table for guests. Table d'hôte, *f.*
 Tablecloth. Nappe, *f.*
 Tail. Queue, *f.* As, *queues d'écrevisses*, crayfish tails.
 Tallow. Suif, *m*.
 Tamarind. Tamarin, *m*.
 Tame. Domestique, *adj.* (*French*). Zahm (*German*).
 Tammy cloth. Étamine, *f.*
 Tannin. Tanin (*French*). Tannin (*German*).
 Tapioca. Tapioca, *m.*; cassareep, *m.* (when crude); Manice, *m.* (*French*). Tapioka (*German*).
 Tarpeian. Tarpéienne, *adj.*
 Tarragon. Estragon, *m*.
 Tart. Tarte, *f.* (as *tarte aux fruits*, etc.) Torte (*German*).
 Tart mold. Tourtière, *f.*
 Tart. Acre, *adj.*; besaigre.
 Tartar style. à la tartare, *m*.
 Tartelet. Tartelette, *f.*

Taste. Goût, *m*.
 Fine taste. Haut goût, *m*.
 Tasty. Gustatif-ve, *adj.*; ragoûtant, *e*, *adj.*
 Tavern. Taverne, *f.*
 Tea. Thé, *m.* (*French*). Thee (*German*).
 Teapot. Thélière, *f.*
 Tea service, Tea table. Cabaret.
 Tea tarts (for Christmas tree). Speculaci, Theeletterchen (*German*).
 Teal (duck). Cercelle, Sarcelle*.
 Teltow turnips (*German* turnips of very strong flavor). Navets de Teltow.
 Tender, made tender. Attendri, *e*, *adj.*
 Tenderloin. Filet, *m.* (*French*). Lende (*German*).
 Tendon. Tendon, *m*.
 Pepid. Attiédi, *e*, *adj.*
 Terrapin. Terrapène, *f.*
 Teutonic. Teuton-ne, *adj.*; Teuton-ique.
 Theater. Théâtre, *m*.
 Thibet (style). Thibétan, *e*, *adj.*
 Thick. Épais-se, *adj.*
 Thickened. Lié, *e*, *pa. p.*
 Thickening. Liaison, *f.*
 Thin. Mince, *adj.*; menu, *e*.
 Thinned. Délié, *e*, *pa. p.*
 Thousand. Mille, *adj.*
 Three. Trois, *adj.*
 Thrush. Grive, *f.*; turde, *m*.
 Thyme. Thym, *m.* (*French*). Thym-ian (*German*).
 Wild thyme. Serpolet, *m*.
 Tiara. Tiare, *f.*
 Tid-bits. Beâttilles, *f. pl.*
 Tied. Bridé, *e*, *pa. p.*
 Tied (with a string). Ficelé, *e*, *pa. p.*
 Time. Temps, *m*.
 Tip (fee). Pourboire, *m*.
 Tips (points). Pointes, *f.* (*French*). Spitzen (*German*).
 To. à.
 Toast. Pain rôti, *m.*; brinde, *f.*; rôtie, *f.*; toste, *m.* (*French*), Röst-brod (*German*).
 Cushion of toast. Canapé, *m*.

- French toast. Arme Ritter (*German*).
 Toast tea, Toast water. Eau panée.
 Toasted. Rôti, *e, pa. p.*
 Tomato. Tomate, *f. (French)*. Tomate (*German*).
 Mixed with tomatoes. Tomaté, *e, adj.*
 Tongue. Langue, *f. (French)*. Zunge (*German*).
 Sliced tongue. Zungenscheiben (*German*).
 Smoked hog's tongue. Languier, *m.*
 Toothpick. Cure-dent, *m.*
 Tortoise. Tortue, *m.*
 Land tortoise. Tortue de terre.
 Sea tortoise. Tortue de mer.
 Town. Bourg, *m.*
 Tradesman. Fournisseur, *m.*
 Transalpine. Transalpin, *e, adj.*
 Transatlantic. Transatlantique, *adj.*
 Tree. Arbre, *m.*
 Small tree. Arbrisseau, *m.*
 Trepang. Bêche, *f.*
 Trick. Attrape, *f.*
 Tricolored. Tricolore, *adj.*
 Trimmings. Parures, *f.*
 Trinket. Pompon, *m.*
 Tripe. Tripe, *f.*; gras-double, *m. (French)*. Kaldaunen, Kullelfleck (*German*).
 Small tripe. Tripette, *f.*
 Trophy. Trophée, *m.*
 Trout. Truite, *f. (French)*. Forelle (*German*).
 Brook trout. Truite de ruisseau, *f.*
 Lake trout. Truite de lac, *f.*
 Salmon trout. Truite saumonée, *f.*
 Troutlet, small trout. Truitelle, *f.*
 Truffle. Truffe, *f. (French)*. Trüffeln (*German, plural*).
 Truffled. Truffé, *e, adj.*
 Trumpet. Trompette, *f.*
 Trussed. Bridé, *e, pa. p.*; troussé, *e*; retronssé, *e.*
 Trussed frog fashion. Crapaudine, *f.*
 Tub. Baquet, *m.*; tine, *f.*
 Small tub. Tinette, *f.*
 Tuft. Aigrette, *f.*
 Tunny fish. Thon, *m.*
- Turban. Turban, *m.*
 Turbit (a variety of the domestic pigeon). Turbit, *m.*
 Turbot. Turbot, *m. (French)*. Steinbutt (*German*).
 Small turbot. Turbotin, *m.*
 Turkey. Dinde, *m. and f.* Dindon, *m. (French)*. Puter, *m.*; Puterhenne, *f.*; Truthahn (*German*).
 Young turkey. Dindonneau, *m.*
 Turkish. Turc, *m.*; Turquie, *f., adj.*
 Turmeric. Curcuma, *m.*
 Turned. Tourné, *e, pa. p.*
 Turnip. Navet, *m.*; rave, *f.* Steckrüben (*German*).
 Early turnips. Mairüben (*German*).
 Turtle. Tortue, *f. (French)*. Schildkröte (*German*).
 Green turtle. Tortue verte, *f.*
 Mock turtle. Fausse tortue, *f.*
 Tuscany (style). Toscan, *e, adj.*
 Twisted. Contourné, *e, pa. p.*
 Tyrolean. Tyrolien-ne, *adj.*

U

- Udder. Tetine, *f.* As, *Tetine de veau.*
 Ulm. Ulmer (*German*).
 Uncapped. Décoiffé, *e, pa. p.*
 Uncooked. Cru, *e*; incuit, *e, adj.*
 Uncorked. Débouché, *e, pa. p.*; décoiffé, *e.*
 Uncovered. Découvert, *e, adj.*
 Underdone. Saignant, *e, adj.*
 Unequalled. Nonpareil-le, *adj.*
 Underbrush. Bruyère, *f.*
 Under crust. Basse pâte, *f.*
 Underdone, soft. Baveux-se (applied only to omelettes).
 Ungarnished. Dégarni, *e, adj. (French)*. In naturalibus (*Latin*).
 Union. Union, *f.*
 Unleavened. Azyne, *adj.*
 Unmoulded. Démoulé, *e, pa. p.*
 Unsalted. Déssalé, *e, adj.*

Unsweetened (of wines). Brut, *e. adj.*
 Untrussed. Débridé, *e, pa. p.*; dé-
 troussé, *e.*

Ural (style). Ouralien-ne, *adj.*

Urn. Urne, *f.*

Usquebaugh (a liquor). Usquebac,
m. (Also, though incorrectly, *Scu-*
bac, m.)

Utensil. Attirail, *m.*; Ustensil, *m.*

Set of cooking utensils. Batterie
 de cuisine.

V

Vanilla. Vanille, *f.*

Vanilla (flavored). à la vanille.

Varicolored, variegated (in color).

Bigarré, *e*; panaché, *e, adj.*

Varied. Varié, *e, adj.*

Vase. Urne, *f.*

Varsovian (style). Varsovien-ne, *adj.*

Veal. Veau, *m.* (*French*). Kalbfleisch
 (*German*).

Veal cut from the end of the loin.

Quasi de veau.

Round bottom of veal. Sous-noix, *f.*

Vegetables. Légumes, *m.* (*French*).
 Gemüse (*German*).

Vegetables such as carrots, turnips,
 onions, etc. Racines, *f.*

Dish of mixed vegetables. Jar-
 dinière, *f.*

Vegetable marrow. Cource, *f.*

Velvet. Velours, *m.*

Velvet-like. Velouté, *e, adj.*

Venetian. Vénitien-ne, *adj.*; de Vénise.

Venice. Vénise, *f.*

Venison. Venaison, *f.* (*French*).
 Hirsch (*German*).

Vermicelli. Vermicelle, *m.* (*French*).
 Fadennudeln (*German*).

Vermillion. Vermeil-le, *adj.*

Viands. Viandes, *f.*

Vichy mineral water. Eau de Vichy.

Victorious. Victorieux-se, *adj.*

Victory. Victoire, *f.*

Vienna (style). Viennese. Viennois,
e, adj. (*French*). Wiener (*Ger-*
man).

Vienna veal steak. Wiener Schnitzel
 (*German*).

Village (style). Villageois, *e, adj.*

Vine. Vigne, *f.*

Vinegar. Vinaigre, *m.*

Vinegar sauce. Vinaigrette, *f.*

Vinous (strength and body of wine).

Vineux-euse, *adj.*

Violet. Violette, *f.*

Violet vinegar. Veilchen Wasser
 (*German*).

Virgin. Vierge, *f.*

Virginia. Virginie, *f.*

Viscount-ess. Vicomte-sse, *m. f.*

Voluptuous. Voluptueux-euse, *adj.*

W

Wader, wading bird. Gralle, *m.*

Wafers. Gaufres, *f.* (*French*). Hohl-
 hippschen (*German*).

Waffles. Gaufres, *f.* (*French*). Waf-
 feln (*German, plural*).

Waiter. Garçon, *m.*

Head waiter. Maître d'hôtel, *m.*

Restaurant waiter. Garçon de salle,
m.

Waiter (seller of lemonade and soft
 drinks, etc.). Garçon limonadier,
m.

Walnut. Noix, *f.*

Green walnut. Cerneau, *m.*

Walnut cordial. Brou de noix.

Preserved walnuts. Eingemachte
 walnüsse (*German*).

Warm. Chaud, *e, adj.*

Warmed up. Réchauffé, *e, pa. p.*; re-
 fait, *e.*

Water. Eau, *f.* (*French*). Wasser
 (*German*).

Water ice. Glace à l'eau.

Watercress. Cresson*, cresson d'eau,
m. (*French*). Wasserkresse, brun-
 nenkresse* (*German*).

- Watermelon. Melon d'eau, *m.*; pastèque, *f.*
 Watery. Aqueux-euse, *m. f.*
 Wealth. Richesse, *f.*
 Wedding (style). Nuptial, *e, adj.*
 Wedding cake. Gâteau de noce, *m.*
 Week. Semaine, *f.*
 Welcome. Bienvenu, *e, adj.*
 Well. Bien, *adv.*
 Welsh. Cambrien-ne, *adj.*; gallois*, *e.*
 Welsh Rarebit (or Rabbit). Fondu au fromage à la galloise (*French*).
 Wallische Käseschnitte (*German*).
 West. Ouest, *m.*
 Western. Occidental, *e, adj.*
 Westphalian. Westphalien-ne, *adj.* (*French*). Westfälisch (*German*).
 Wheat. Blé, *m.*; froment, *m.* (*French*). Weizen (*German*).
 Wheat boiled in milk. Fromentée, *f.*
 Egyptian wheat. Blé d'abondance, *m.*
 Spring wheat. Avrillet, *m.*
 Whey. Petit-lait, *m.*
 Whipped. Fouetté, *e, pa. p.*
 Whiskey. Whiskey, *m.*
 White. Blanc-he, *adj.*; blond, *e* (*French*). Weiss, weisse, weisser (*German*).
 Whitebait. Blanchailles, *f. pl.*
 White grouse. Oiseau de neige, *m.* (*French*). Schneehuhn (*German*).
 Whiting. Merlan, *m.* (*French*). Weissling (*German*).
 Whole. Entier, ère, *adj.* (*French*). Ganz (*German*).
 Whortleberry. Airelle, *f.*; Myrtil, *m.*; Myrtille, *f.*; Bluet, *m.*
 Black whortleberry. Raisin des bois, *m.*
 Widow. Veuve, *f.*
 Wild. Agreste, *adj.*; Sauvage (*French*). Wild (*German*).
 Wine. Vin, *m.* (*French*). Wein (*German*).
 New wine, unfermented wine. Moût, *m.*; Surmoût, *m.*
 Pale wine. Clairét.
 Wine steward. Sommelier, *m.*
 Wing. Aile, *f.*
 Wing-tip. Aileron, *m.*
 Winter. Hiver, *m.*
 With. au, à la, à l', aux. (See *French* à la.) Avec (seldom if ever used for menu purposes).
 Without. Sans, *adv.*
 Woman. Femme, *f.*
 Wood. Bois, *m.* (*French*). Holz (*German*).
 Woodcock. Bécasse, *f.* (*French*).
 Würz bissen (*German*).
 Young woodcock. Bécasseau, *m.*
 Wood grouse. Poule de bruyère; Poule de Limoges.
 Woodpecker. Pic, *m.*
 Wood-pigeon. Mansard, *m.*; Biset, *m.*
 Word. Mot, *m.*
 Work. Oeuvre, *f.*
 World. Monde, *m.*
 Wormwood. Armoise, *f.*
 Wren. Oiseau béli, *m.*

Y

- Yak (a species of ox). Yack, *m.*
 Yam. Yam, *m.*
 Year. Année, *f.*
 Yeast. Levure, *f.* (*French*). Hefe (*German*).
 Yeast stock. Fond de levain, *m.*
 Yellow. Jaune, *adj.* (*French*). Gelb, gelbe (*German*).
 Yolk. Jaune, *m.*; Jaune d'oeuf.
 Beaten yolk (to brush with).
 Dorure, *f.*
 Yorkshire Buck. Fondu au fromage à la Yorkshire (*French*). Yorkshire Käseschnitte (*German*).
 Yorkshire Rarebit. See *Yorkshire Buck*.
 Young. Jeune, *adj.* (*French*). Jung (*German*).

Other Works from the Book Department of THE CATERER.

The Financial Side of Hotel Keeping (Second Edition) Price \$2

By "J. Elliott Lane" (Charles Martyn).

(300 pages, handsomely printed and bound.)

This book is entirely different from any other work on the hotel business. The main "story" takes up the matter of location, investment, equipment, etc., the "financing" of the business after starting, and many points touching on policy, organization, etc., and the management of the back part of the house. Following this is a series of papers on the restaurant business.

The "supplementary section" is of almost equal interest. It contains a full report of the discussion on the "whole and half" and "single portion" systems (the opinions of seventy-five hotel proprietors, restaurateurs and department heads); the discussion on the possibility of instituting a system of references (outlining several private systems in actual use, etc); more than fifty notable banquet menus of recent date (with, in many cases, descriptions of the decoration, service, etc.); reproductions of the bills of fare (full a la carte, with prices, etc.) of *nearly 50 of the best known hotels and restaurants in New York*—from the most expensive down to the "popular price" establishment; opinions on the question of "profit sharing" with employes, a little symposium on "the steward's position," the curriculum of the professional school of the Swiss Hotel Men's Society, etc.

How to Make Money in a Country Hotel (Third Edition) Price \$2

By "J. Elliott Lane" (Charles Martyn).

(200 pages, handsomely printed and bound.)

The reason for the great success of this work is probably to be found in the fact that the author does not content himself with merely advising "greater economy" or "better business methods"—instead he gets right down to a practical hold of the subject and shows *how* to economize and how to increase one's trade. Going further into the matter, he presents an easy method of analysis that will show just where any leaks exist and where any loss is being sustained; tells "how to serve three good meals at a one-dollar per day rate, and yet make a good profit," presents detailed menus itemized for cost to show what can be profitably served at the rates obtained at the average country hotel; makes many suggestions for the improvement of the table and takes up the question of what sized portions should be served, the most effective, satisfactory and economical methods of service, the matter of banquet business, the proper control of supplies, etc. One of the most interesting parts is perhaps where Mr. Lane takes up in detail the cases of three country hotel proprietors who have failed to make a satisfactory profit, and shows where the faults lie and how, even under the same conditions, it is possible to make a very fair amount of money.

The main work is supplemented by a most valuable collection of articles and receipts selected for their practical value (especially to the hotel man who is doing business on a comparatively low rate).

The Wine Steward's Manual.....Price only \$1

*The only work of the kind published. 110 pages of reading matter, illustrations, etc.
Handsomely bound in cloth.*

How to taste and judge wine. The arrangement, etc., of the wine cellar. The care of champagne. Some diseases of wines. The proper fining of wines. The bottling of wines. Cellarage of bottled wines. Uncorking wine. The decanting and serving of wines. The

Other Works from the Book Department of THE CATERER.

correct wines for different courses (with examples of different styles). The correct glasses for different wines and liquors (illustrated). The art of drinking wines. Controlling the issue of wines, etc. Notes on champagne. The production of champagne. A special chapter on port wine. How to handle wines. A table of vintages, showing good and bad years. Clarets. Business suggestions for the restaurant, cafe and bar. Advice to the bartender. The mineral water question, etc., etc., etc.

The Post-Graduate Cookery Book.....Price (cloth bound) \$2

By Adolphe Meyer, for 11 years chef of the exclusive Union Club, New York.

(Nearly 300 pages. About 1,000 receipts.)

"The Post-Graduate Cookery Book" is a work containing matter supplementary to, or in advance of, the regular standard works on cookery and kindred matters.

Other cook books are, of necessity, to a great extent compilations, but the "Post-Graduate" is different.

It has a special intrinsic value to the purchaser, for it contains a large number of receipts for special dishes which have never appeared in print elsewhere. Some of these receipts are new, others are for special dishes which have helped to enhance the reputations of famous establishments both in Europe and this country.

"The Post-Graduate Cookery Book" is addressed principally to chefs, stewards, managers and proprietors who have "graduated" in the hotel business, but everything in it is explained so clearly that it is of almost equal value to those less experienced.

Dainty Dishes Price (cloth bound) \$1

By Adolphe Meyer, author of "The Post-Graduate Cookery Book," "Eggs and How to Use Them," etc.

A book of specially "dainty dishes" which give an up-to-date epicurean touch to the service. It must not though be thought that the receipts are all too expensive for the average house. Many of the "made" dishes are, on the contrary, economical in preparation and very profitable to serve.

"Dainty Dishes" offers many opportunities to vary the daily bill of fare or the banquet or ball supper menu.

Eggs and How to Use Them.....Price \$1

By Adolphe Meyer, Author of "The Post-Graduate Cookery Book," etc. *(Third Edition.)*

About 150 pages. Cloth bound.

We wish to call special attention to the third edition of this, the most exhaustive work on egg cookery ever published. It contains about 600 receipts, classified as "poached, shirred, molded, omelettes, etc., etc.," and with titles in both French and English. Every receipt has been thoroughly tested.

This edition contains a large number of new dishes devised since the publication of its predecessors.

New and Standard Mixed Drinks.....Price, \$1

By Henry Roos.

48 pages. Cloth bound.

A new work, pocket size, containing about 100 receipts for new and standard mixed drinks, classified for ready reference, with an introductory chapter on bar work, the care of wines, etc., and illustrated with engravings of all the principal standard styles of glasses.

Other Works from the Book Department of THE CATERER.

Foods and Culinary Utensils of the Ancients Price (cloth bound) 50c.

An interesting, cleverly illustrated volume of 72 pages compiled from standard historical works. The contents are divided as below:

Assyria and the Other Kingdoms of the "Tawny Men."

Egypt and the Egyptians.

The "Vegetable Kingdom" of Ancient Egypt.

Greece Before the Age of Luxury.

Rome in the Days of Her Greatest Prosperity.

The Ancient Jews.

The Chinese.

The illustrations include banquets in the days of ancient Egypt and Rome, Egyptian and Roman culinary operations, ancient drinking vessels, a number of Chinese sketches, etc.

Fables of the Hotel Profession and Poems of Good Cheer.

A dainty little volume of 88 pages. Price in gilt lettered cloth 50 cents; in heavy paper covers, 35 cents.

The "Fables" (by Charles Martyn) are little stories of the hotel business, which "hit off," in semi-humorous manner, many typical characters and conditions.

"Poems of Good Cheer" (by Frank W. Doolittle) is a title made generously broad to cover a number of verses on the hotel business, those engaged in it and the good things dispensed.

The Caterer Publishing Co.,

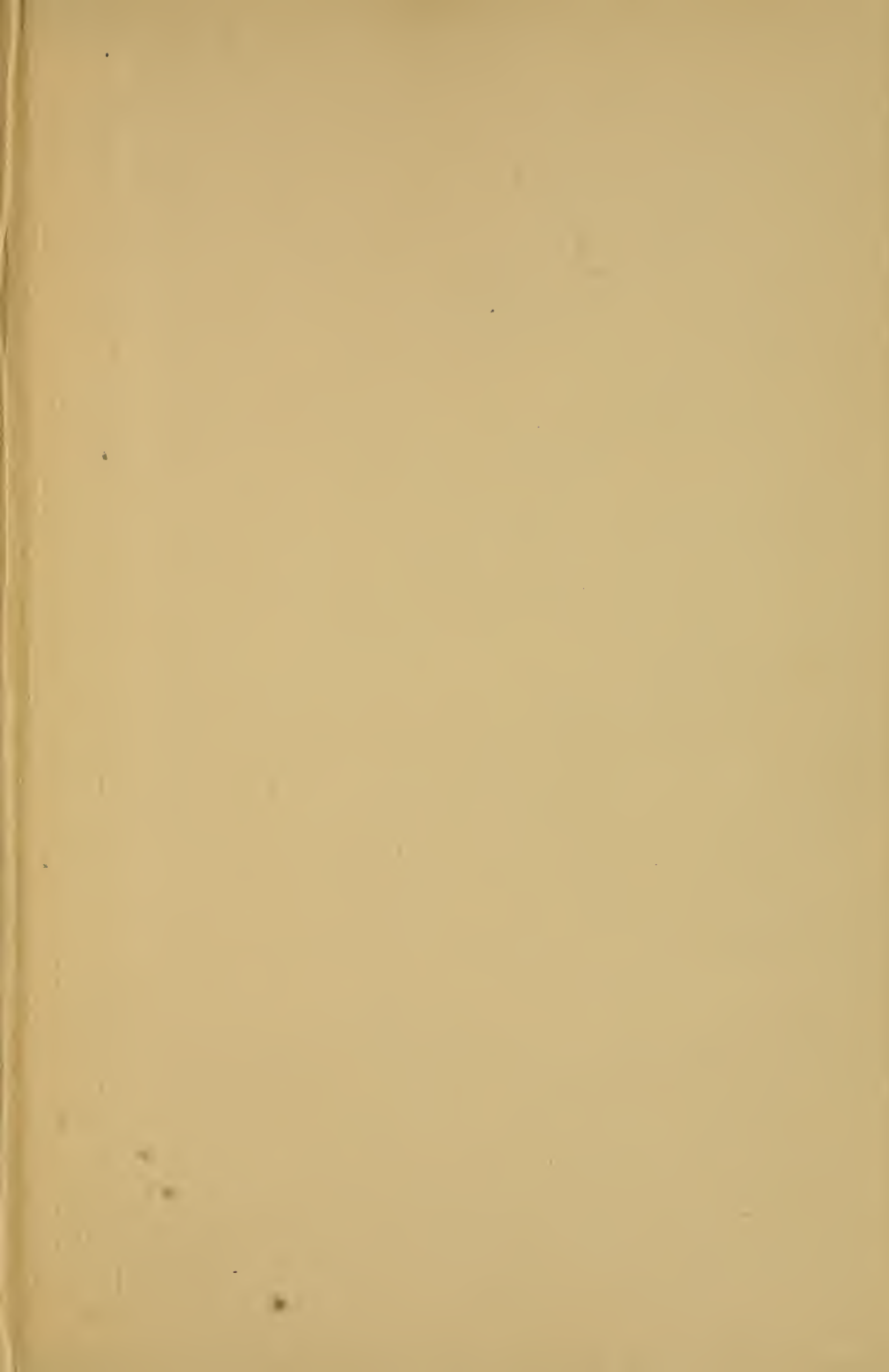
Established 1893. New York

Publishers of THE CATERER, the "monthly text book" of the hotel, club and high-class restaurant business. Subscription price, \$2 a year; \$1.25 for six months.

THE CATERER keeps its readers informed on everything that is new in the hotel, club and high-class restaurant business—new ideas in service, reports of special occasions (such as banquets, etc.), new items of equipment, new points in system, etc. Every issue also contains a variety of other matter of general interest, "what's happening among our subscribers," etc—all written in entertaining style.



OCT 29 1906



LIBRARY OF CONGRESS



0 014 356 208 6

